



SET LUNCH MENU

SOUP OF THE DAY

Guinness & black treacle bread, Murphy's seaweed butter

DUCK LIVER PARFAIT

toasted brioche, plum chutney, almond, chicory, highbank orchard apple syrup

ARDSALLAGH GOAT'S CHEESE

kumquat, heritage carrots, hazelnut, blood orange dressing

BRAISED IRISH HEREFORD SHORTRIB

pomme mousseline, pickled cucumber, crispy onion, red wine jus

MARKET FISH

butterbeans, pancetta, samphire, white wine cream

BASIL PESTO GNOCCHI

basil pesto, cashew nuts, watercress, aged parmesan foam

ORANGE MARMALADE SPONGE

cardamon & white chocolate cream, lemon sorbet

DARK CHOCOLATE MOUSSE

raspberry, dark chocolate crumb, ferrero rocher ice cream

BUTTERMILK PANNACOTTA

cherry gel, blackberry ice cream

€42.50 Per person

Head Chef: Michael Morrisroe

Allergen Menu available upon request.

100% of all tips and gratuities regardless of form of payment are fully distributed to staff in line with the Payment of Wages Act (Tips & Gratuities) (Amendment) Act 2022.

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