



SET DINNER MENU

HOUSE BREADS

mungo murphy's seaweed butter

SOUP OF THE DAY

guinness & black treacle bread

CARLINGFORD OYSTERS

granny smith apple, mignonette, leek oil

WHIPPED BLUEBELL FALLS GOAT'S CHEESE

beetroot, roscoff onions, hazelnut dressing

CHICKEN LIVER PARFAIT

blackberry chutney, chicory, grilled sourdough

10oz, 30-DAY AGED LOUGHCREW BEEF STRIPLOIN (€7 supplement)
café de paris butter, potato terrine, shallot, pink peppercorn sauce

PAN-FRIED ATLANTIC COD

ratte potatoes, leek, preserved lemon, wild mushroom cream

WILD WICKLOW VENSION

braised red cabbage, orange, celeriac, venison croquette, game jus

SPINACH & RICOTTA TORTELLONI

burnt butter, sage, aged parmesan

SALTED CARAMEL PANNACOTTA

toffee popcorn, lime gel

RAISIN & CINNAMON FRUIT CAKE

brandy chantilly cream, brandy ice cream

PRALINE TARTLET

praline mousse, hazelnuts, lemon, ferrero rocher ice cream

IRISH ARTISAN CHEESE PLATE (€3.50 supplement)

coolattin mature cheddar, organic cashel blue, durrus,
cheese lavosh crackers, candied walnuts, grapes, home preserves

€65 per person

Head Chef: Michael Morrisroe

Allergen Menu available upon request.

A discretionary gratuity of 12.5% will be added to tables of 6 or more.

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.

Hugo's, 6 Merrion Row, Dublin 2. Ph: 01 – 676 5955