



## SET LUNCH MENU

### HOUSE BREADS

mungo murphy's seaweed butter

### SOUP OF THE DAY

guinness & black treacle bread

### CHICKEN LIVER PARFAIT

blackberry chutney, chicory, grilled sourdough bread

### WHIPPED BLUEBELL FALLS GOAT'S CHEESE

beetroot, roscoff onions, hazelnut dressing

### STEAK FRITES

6 oz Hereford prime rump, skinny fries, bernaise

### PAN-FRIED ATLANTIC COD

smoked pancetta, preserved lemon, ratte potato, chard, white wine cream

### SPINACH & RICOTTA TORTELLONI

burnt butter, sage, aged parmesan

### SALTED CARAMEL PANNACOTTA

toffee popcorn, lime gel

### STICKY FRUIT CAKE

brandy chantilly cream, brandy ice cream

### IRISH CHEESE PLATE

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

€43.50 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**