

Starters....

Jerusalem artichoke soup, pickled mushrooms, herb oil	€7.95
Wild game terrine, pear purée, watercress, walnut, toasted sourdough	€11.50
Fivemiletown goat's cheese, onion squash, pumpkin seeds and oil clementine dressing	€10.50
Cod brandade ravioli, pickled dulse seaweed, smoked broth, dill	€12.95
Smoked Irish salmon, Clogherhead crab, Cuinneog buttermilk, apple and pickled cucumber	€14.50
Wicklow wood pigeon, salsify, organic beetroot, hazelnut milk	€12.95
Italian charcuterie board: Bresaola, speck, salami, Pecorino cheese, olives, caper berries, Italian flatbread	€12.95

Allergen information can be viewed in a folder available at reception.

Please inform your server of food allergies.

All beef, chicken, pork and lamb served in Hugo's is Irish.

All our eggs come from happy Irish free-range hens.



Main Courses....

Champ mash potato

10oz grass fed prime Irish sirloin steak with fries and mixed leaf salad. Your choice of peppercorn sauce <i>or</i> café de Paris butter	€31.25
Prime Irish fillet steak, glazed swede, roast carrot, braised featherblade vol-auvent, beef sauce	€34.50
Fish of the day with roast king cabbage, new potato, mussel velouté	(market price)
Baked and pickled celeriac, king oyster mushroom, kalettes, Perigord black truffle cream sauce	€22.00
Roast chicken breast, braised thigh, parsnip, purple sprouting broccoli, roast chicken cream	€27.00
Pan fried fillet of black sole, buttered leeks, baby potato, samphire, langoustine bisque	€35.50
Roast Wicklow venison, mashed potato, squash purée, brussels sprouts, bolognese & chocolate sauce	€30.85
Side Orders Hugo's French fries Kalettes, garlic butter & flaked almonds Baby gem lettuce, Caesar dressing, croutons & parmesan	€4.75 each

We are proud of the relationship we have with our local suppliers: La Rousse Foods, BD Foods, Blake Bros., Mourne Seafoods, Wright's of Marino, Dawn Meats, Doyle's Meat, Wild Irish Game, Little Cress Microgreens, Llewellyn's Orchard, Odaios Foods, Italicatessen, Caterway and Artisan Foods.