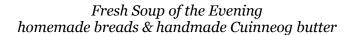
Hugo's Set Dinner Menu





Smoked Irish Salmon Clogherhead crab, Cuinneog buttermilk, apple and pickled cucumber

Thomas Salter Crispy Pork Belly rice cream, shaved fennel, rice cracker, spiced pork jus

Fivemiletown Goat's Cheese onion squash, pumpkin seeds & oil, clementine dressing

<u> Main Course</u>

10oz Sirloin of Hereford Beef peppercorn sauce, mesclun salad leaves, fries

Baked and Pickled Celeriac king oyster mushrooms, kalettes, Perigord black truffle cream sauce

Roast Organic Chicken Breast braised thigh, parsnip, purple sprouting broccoli, roast chicken cream

> Pan fried Atlantic Hake roast king cabbage, new potato, mussel velouté

Roast Glenmalure Wild Venison mashed potato, squash purée, brussels sprouts, bolognese & chocolate sauce

Desserts

Selection of Hugo's homemade ice creams and sorbets

Milk Chocolate Namelaka brown butter financier, poached rhubarb, yoghurt ice cream

Lemon Posset meringue, clementine, shortbread

Artisan Irish Cheese Plate, quince, grapes and crackers

€48.50pp

A 12.5% optional gratuity will be added to your bill.

All prices include government VAT at the new rate of 13.5% as from 1st Jan.2019

Please inform us if you have any allergies to certain foods. All meats served on this menu are Irish. All our eggs are Irish & free range.

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

