

HUGO'S

RESTAURANT

Evening Menu

STARTERS

| | |
|---------------------------------------------------------------------------|--------------|
| Arsallagh Feta Cheese Salad (2,10,13) | 12.50 |
| Pistachio, Beetroot, Fresh Fig, Chocolate Vinaigrette | |
| Seared Kilkeel Sea Scallops (2,4,9) * | 17.70 |
| Caramelised Sweet Potato, Connemara Air Dried Ham, Sunflower Seed Praline | |
| Balsamic Glazed Pork Belly (1,9,11) | 13.10 |
| Burnt Apple Purée, Black Pudding Medallion, Pickled Apple | |
| Basil and Maple Syrup Cured Organic Salmon (5,9,13) | 17.20 |
| Orchard Fruits Syrup, Pickled Mustard Seed, Watercress | |
| Maple Roasted White Asparagus (8) (VG) | 12.50 |
| Leek Royale, Toasted Seeds | |
| Soup Of the Day (2,11-Wheat) | 8.90 |
| Served with Soda Bread | |

* Denotes 4.20 Supplement for Dinner Inclusive Packages

MAINS

| | |
|--------------------------------------------------------------------------|--------------|
| 7oz Fillet Steak (2,9,12) *** | 43.80 |
| Textures of Irish Beetroot, Pont Neuf, Stout Jus | |
| Slow Roasted Loin of Middleton Lamb (9,12,13) | 36.00 |
| Courgette & Tarragon, Wicklow Wolf Onions, Black Garlic, Jus | |
| Clonakilty Chicken Supreme (2,9,12) | 28.20 |
| Cep Puree, St. Tola Goats Cheese Mousse, Wild Mushrooms, Thyme Jus | |
| Skeghanore Duck (1,2,9,11,12) | 34.00 |
| Caramelised Celeriac, Charred Lusk Onion, Cavolo Nero, and Pane D'espise | |
| Pan Seared Fillet of John Dory (2,5,9,10 (Almond),12) | 36.50 |
| Almond, Brassica, Saffron Consommé | |
| Roasted Fillet of Stone Bass (1,2,5,9,12) | 28.80 |
| Smoked Free Range Egg Yolk, Jerusalem Artichokes, Burnt Onion Jus | |
| Celeriac & Cauliflower Raviolo (8,12) (VG) | 22.50 |
| Cauliflower & Quinoa Rice, Truffle & Herb | |

*** Denotes A 9.50 Supplement for Dinner Inclusive Packages

SIDES

| | | | | |
|-------------------------------|------------------------------------------|---------------------|----------------------------|----------------------------|
| Baby Gem Salad (9, 13) | Green Beans & Confit Shallots | French Fries | Peas & Pancetta | Mashed Potato (2,9) |
|-------------------------------|------------------------------------------|---------------------|----------------------------|----------------------------|

DESSERTS

| | |
|---------------------------------------------------------------------|--------------|
| Mango, Feuillatine, Lime (1,2,8,11-Wheat) | 9.50 |
| Coconut Meringue, Mango Sorbet, Raspberry | |
| Chocolate, Pecan Praline, Yoghurt Entrement (1,2,8,10-Pecan) | 10.00 |
| Killowen Yoghurt, Chocolate Sponge, Pastry Cream | |
| Buttermilk Parfait (1,2,11-Wheat) | 9.50 |
| Caramelised Puff Pastry, Dehydrated Buttermilk, Blackcurrant Sorbet | |
| Cardamom Rum Baba (1,2,10- Pistachio, 11 - Wheat) | 9.50 |
| Vanilla bean Cremeaux, Pistachio Ice Cream, Rose Water Veil | |
| Artisan Irish Farmhouse Cheese (2,9, 11 -Wheat) ** | 16.50 |
| Lavash Bread, Quince Jelly, Pear Chutney | |
| Coconut Financier (8) (V) | 9.50 |
| 70% Belgian Chocolate, Passion Fruit, Vegan Ice Cream | |

** Denotes A 5.00 Supplement for Dinner Inclusive Packages

DESSERT WINES

Torreón De Paredes Late Harvest (Chile)

Delicate Flavours Combined with Elegant Sweetness and Excellent Structure.

Glass 8.00 Half Bottle 37.00

Liqueur Coffees 9.90

Amaretto Coffee
Baileys Coffee
Calypso Coffee
French Coffee
Irish Coffee
Monte Cristo
Nutty Irishman Coffee

All Spirits Are Served In 35.5ml Measures.

Liqueurs

Baileys **6.70**
Bénédictine **6.70**
Drambuie **7.60**
Grand Marnier **8.00**
Sambuca **6.60**
Tia Maria **6.90**

Port & Sherry

Harveys Bristol Cream **6.70**
Sandeman Port **7.00**
Tio Pepe **8.50**

All Of Our Beef Is Sourced In Ireland

Please ask a member of staff if you need additional information on food allergens.

Please let the server know if you have special dietary requirements.

Items marked by a number contain one or more of the following:

1 Eggs, 2 Milk, 3 Crustaceans, 4 Molluscs, 5 Fish, 6 Peanuts, 7 Sesame, 8 Soya,
9 Sulphur Dioxide, 10 Nuts, 11 Cereals containing Gluten, 12 Celery, 13 Mustard, 14 Lupin
11 denotes regular gluten, 11* denotes both gluten and oats being present in a dish.