

HUGO'S

— RESTAURANT —

À LA CARTE MENU

Chef – Susan Leacy
Restaurant Manager – Shauna Thomas

STARTERS

Beetroot Risotto truffle shavings	€12
Roast Vegetable Quinoa seeded crackers, hummus, baba ghanoush dressing	€12
Pat O'Neill's Black Pudding Scotch Egg rhubarb compôte	€12
Cornfed Chicken & Ham Hock Roulade pickled board bean, pea puree	€12
Spiced Confit Duck wanton crisp & mango salsa	€12
Chicory Tarte-Tatin walnut & pear salad, deep fried Wicklow blue cheese	€12
Warm Cured Salmon cauliflower & parmesan puree, apple & hazelnuts	€12
Heirloom Tomato Salad * St. Tola goats' cheese, confit shallot, basil pesto	€15
Crab Salad ** cucumber & avocado espuma, smoked mackerel pate	€18

* denotes a €3.00 supplement charge if dinner inclusive

** denotes a €6.00 supplement charge if dinner inclusive

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MAINS

Roast Guinea Fowl haricot bean & smoked sausage cassoulet, roast beetroot jus	€26.50
Confit Cod black quinoa, spiced romanesco, pomegranate, brown shrimp	€26.50
Root Vegetable Wellington kale, pickled shimeji, celeriac & truffle puree	€26.50
Pork Belly buttered savoy cabbage, apple & black sesame seed	€26.50
Tomato Arancini courgette spaghetti, roast pepper & basil dressing	€26.50
Slaney Valley Lamb + cutlet, belly, sweet bread, polenta, wild garlic chimichurri	€32.50
Fillet Steak ++ steak & kidney pudding, claret poached salsify, baby carrot	€35.50
Fillet of Turbot + new season asparagus, morels, beurre blanc	€32.50
Blackened Spiced Monkfish Tail + bulgar wheat, pak choi, vandauvon cream	€32.50

SIDE ORDERS €4.50

Garden Salad, Onion Rings, French Fries, Carrot Green Beans & Confit Shallot, Truffle Cauliflower Cheese

+ denotes a €6.00 supplement charge if dinner inclusive

++ denotes a €9.00 supplement charge if dinner inclusive

Wild Game May Contain Shot

Our Suppliers

Fruit & Vegetables – Cullen's, Gorey & Keeling's, Dublin

Seafood – Atlantis, Wexford & Kish Fish, Dublin

Meat – Gahan's, Dublin & Dawn Meats, Dublin

Gourmet Foods, Redmond Fine Foods, La Rousse Foods



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DESSERTS

Carrot Cake Candied walnuts, orange infused carrots, raisin & walnut puree, mascarpone ice cream	€9
Banana & Bitter Chocolate Chocolate mousse, crisp banana bread, rum poached pineapple, coconut & lime espuma, glazed banana	€9
Rhubarb & White Chocolate Parfait Candied ginger, roasted white chocolate, ginger bread, fresh coriander	€9
Caramel & Raspberry Bakewell Salted caramel ice cream & crème anglaise	€9
Chocolate Fondant pistachio granola, cherries & black cherry ice cream	€9.50
Selection of Ice-cream blackberry jelly, honeycomb	€9
Selection of Irish Artisan & Farmhouse Cheeses plum chutney, quince jelly, fruit and wheat wafers	€14

Please note the food allergens used in the preparation of our food can be viewed in a separate menu and additional information on food allergens are available.

Druids Glen Hotel and Golf Resort

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