

HUGO'S

— RESTAURANT —

Dinner Menu

STARTERS

Roast Onion Soup (2,11,12) Bluebell goats milk curd, sourdough croute, parsley oil	€8.50
Seared Scallop (2,4,9) roast cauliflower, summer harvest strawberry vinegar	€15.00
Duck & Foie Terrine (1,2,11) damson jelly, sweet tea raisin, toasted brioche	€14.00
Arancini (1,2,11) forest mushroom cacciatore, shaved pecorino, cep dust	€12.00
Black Pudding Croquette (1,2,7,9,10,11) Bramley apple purée, pecan nut granola, Bullford farm pea shoots	€12.00

MAINS

Fillet Steak (1,2,9) wild mushroom purée, butter basted fondant potato, bearnaise	€35.50
Pan Roast Halibut (2,3,5) tender stem broccoli, broccoli purée, crayfish bisque	€31.00
Barbary Duck Breast (2,9) confit beetroot, blood peach, kale, duck syrup, pont neuf	€26.50
Braised Pork Belly (2,9) maple, white onion purée, burnt onion, savoy cabbage	€26.50
Yellow Split Pea Dahl (2,11,12) madras, pickled butternut squash, paneer, micro cress	€17.50

SIDE ORDERS €5

Mash Potato

Honey Roast Carrot & Parsnip

Chips

Mixed Leaf Salad

(eggs1) (milk2) (shellfish3) (molluscs4) (fish5) (peanuts6) (sesame7) (soya8)
(sulphur dioxide9) (nuts10) (Cereals Containing Gluten11) (Celery12) (Mustard13) (Lupin14)

