

HUGO'S

RESTAURANT

Evening Menu

STARTERS

Roast Cauliflower Risotto (2,9) Cauliflower beignets, pickle Romanesco, dried cauliflower	12.00
Crab Salad (2,3,5,9) Mango and cucumber salsa, pickled cucumber and cucumber granite	15.00
Balsamic Glazed Pork Belly (1,9,11) Black pudding croquette, burnt apple puree, pickled apple	12.50
Gin Cured Salmon (5,9) Compressed watermelon, dried grapes, caper and shallot dressing	14.00
Chargrilled Butternut Squash (VG) Fennel and orange salad, mixed grain tabbouleh	12.00

MAINS

7oz Fillet Steak *** (2,9,12) Celeriac and potato dauphine, burnt celeriac puree, charred baby gem and red wine jus	35.50
Chicken Supreme (2,12) Chive polenta cake, charred sweetcorn, creamed corn and mini corn bread	24.50
Baked Sea Trout (11,12) Popped quinoa and bulgur wheat with scorched orange and fennel pickle	24.50
Braised lamb Shoulder (1,9,11,12) Spring vegetables, lamb croquette, broad bean and shallot salsa	26.50
Broccoli and Orzo Pasta (VG) (9) Orzo pasta with roast, pureed and pickled broccoli	17.50

*** Denotes a 6.00 supplement for dinner inclusive packages

SIDES 5.00

Garden Salad Green beans & Confit Shallot French Fries Peas and Pancetta Mashed Potato

DESSERTS

Pear and Almond Tart (1,2,8,10,11) Roast barley ice cream, macerated raspberry	9.00
Crunchy Praline Chocolate Slice (1, 2,6, 8) Chocolate cream, honeycomb	9.00
Mango and Coconut Parfait (1,2,11) Lemon Sorbet, mango compote	9.00
White Chocolate Panna Cotta (2,8,10,11) Summer berries	9.00
Artisan and Wicklow Farmhouse Cheese ** (12,9,10,11,12,13,14)	13.50
Vegan Dark Chocolate Brownie (8,10) (V) Raspberry sorbet and raspberry coulis	9.50

**** Denotes a 5.00 supplement for dinner inclusive packages**

DESSERT WINES

Torreon de Paredes Late Harvest – Chile	8.00 glass 37.00 bottle
Chateau Chante L'Oiseau Sauternes – France	37.00 bottle

Liqueur Coffees

Nutty Irishman	7.90
Irish Coffee	7.90
Baileys Coffee	7.90
Amaretto Coffee	7.90
Calypso Coffee	7.90
French Coffee	7.90
Monte Cristo	7.90

Liqueurs

Sambuca	5.50
Baileys	5.50
Bénédictine	5.90
Tia Maria	5.70
Drambuie	6.20
Grand Marnier	6.10

Port & Sherry

Sandeman Port	6.10
Tio Pepe	5.30
Harveys Bristol Cream	5.30

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.