

# HUGO'S

RESTAURANT

## Evening Menu

### STARTERS

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<b>Roast Cauliflower Risotto (2,9,11)</b> Cauliflower beignets, pickle Romanesco, dried cauliflower	12.00
<b>Pan Roast Scallops (2,4,9,11)*</b> Black pudding and potato terrine, dehydrated roe	17.00
<b>Balsamic Glazed Pork Belly (1,9,11)</b> Burnt apple purée, pickled apple	12.50
<b>Gin Cured Salmon (5,9)</b> Compressed watermelon, dried grapes, caper and shallot dressing	14.00
<b>Chargrilled Butternut Squash (VG)</b> Fennel and orange salad, mixed grain tabbouleh	12.00

\* Denotes 4.00 supplement for dinner inclusive packages

### MAINS

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<b>7oz Fillet Steak *** (2,9,12)</b> Café de Paris butter, beef dripping chips, onion ring, smoked bearnaise	38.50
<b>Guinea Fowl (2,9,11,12)</b> Breast, boudin blanc, savoy cabbage, onion purée, mashed potato	26.00
<b>Pan Roast Halibut (2,5,9,12)</b> Heirloom tomato tartare, verjus chicken butter sauce, crispy chicken skin	28.50
<b>Pan Seared Magret Duck (2,9,12)</b> Pomme fondant, courgette, basil, red cabbage purée, cherry, seed granola	27.50
<b>Fillet of Hake (2,5,9,12)</b> Burnt pepper romesco, Jerusalem artichoke, haricot bean cassoulet	25.50
<b>Butternut Squash and Orzo Pasta Risotto (V) (2,11,14) (Vegan Option Available)</b> Orzo pasta, roast butternut squash, Ardsallagh goats cheese	17.50

\*\*\* Denotes a 9.00 supplement for dinner inclusive packages

### SIDES 5.00

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

## DESSERTS

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

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

## DESSERT WINES

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### Torreón de Paredes Late Harvest (Chile)

Delicate flavours combined with elegant sweetness and excellent structure.

Glass 8.00      Half Bottle 37.00

### Chateau Chante L'Oiseau Sauternes (France)

Viscous but extremely elegant. Its strong sweetness is captivating. Its aromatic finish is something that simply must be experienced.

Half Bottle 37.00

### Liqueur Coffees

Amaretto Coffee	9.40
Baileys Coffee	9.40
Calypso Coffee	9.40
French Coffee	9.40
Irish Coffee	9.40
Monte Cristo	9.40
Nutty Irishman Coffee	9.40

All spirits are served in 35.5ml measures.

### Liqueurs

Baileys	6.30
Bénédictine	6.30
Drambuie	6.30
Grand Marnier	6.30
Sambuca	6.30
Tia Maria	6.30

### Port & Sherry

Harveys Bristol Cream	6.30
Sandeman Port	6.50
Tio Pepe	8.10

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.