

HUGO'S

RESTAURANT

Evening Menu

STARTERS

Ardsallagh Goats Cheese with Pomegranate Vinaigrette (1-Wheat,7,8-Hazelnut,12) Pickled Beetroot, Spiced Poached Pears, Hazelnut Granola	12.50
Seared Kimchi Glazed Scallops with Tapioca Cracker (6,7,12,14) * Marinated Melons, Coriander Crème Fraîche, Mango Tequila Emulsion	17.70
Skeaghanore Duck Pastrami (3,7,8-Hazelnut,9,10,12) Pickled Field Mushrooms, Hazelnut Oil Crumb, Foie Gras Mousse	14.50
Citrus Cured Organic Salmon with Goatsbridge Caviar (3,4,6,10,12) Sous Vide Egg Yolk, Fennel – Apple Salad, Dill Mayonnaise	17.20
Burrata with Organic Tomato - Elderflower Syrup (7,12) Sweet Pickled Pear, Cucumber, Apple and Strawberry Salad, Balsamic Glaze	13.50
Soup Of the Day (1-Wheat,7) Served with Hugo's Freshly Baked Breads	8.90

* Denotes 4.20 Supplement for Dinner Inclusive Packages

MAINS

7oz Fillet Steak (7,9,12) *** Hegarty's Potato Pave, Glazed Shallots, Caramelised Apple Puree, Mustard Seed Jus	44.00
Slow Roasted Rump of East Cork Lamb (1-Wheat,6,7,8-Pistachio,9,12) Shoulder Confit with North African Spices, Chickpea Panisse, Sundried Tomato & Chermoula sauce	38.50
Chicken Roulade with Hazelnut Mousse (3,7,8-Hazelnut,9,12) Jerusalem Artichoke Puree, Charred Corn on the Cob, Pear Flambe and Glendalough Gin Glaze	30.50
Miso Glazed Sea Bream with Howth Crab Ravioli (2,4,8,9,11 -Wheat,12) Shitake Mushrooms, Baby Pak Choi, Yuzu Broth	37.50
Spiced Skeaghanore Duck Breast (1-Wheat,3,6,7,8-Pistachio,9,12) Leg Confit Spring Roll, Parsnip Puree, Charred Organic Baby Gem and Bone Jus	35.50
Pan Seared Halibut (4,6,7,9,12,14) Kilcoole Organic Courgette, Basil Puree, Marinated Mussels, Tatar Beurre Blanc	38.50
Aged Carnaroli Rice Beetroot Risotto (7,9,12) Vegan Adaptable Artichoke Barigoule, Porcini Mushrooms, Velvet Cloud Sheps Cheese, Red Vein Sorrel	27.50

* Denotes A 9.50 Supplement for Dinner Inclusive Packages

SIDES

5.20

Baby Gem Salad (10,12)	Green Beans & Confit Shallots (12)	French Fries (12)	Peas & Pancetta (12)	Mashed Potato (7,12)
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DESSERTS

Estate Honey and Crunchy Nut Panna Cotta (1-Wheat,3,5,6,7,8 – Almond, 12) Strawberry Compote, Champagne Sorbet, Meringue Shards	12.50
Warm Dark Chocolate Fondant (1-Wheat,3,6,7,8-Pecan,12) Chocolate Mousse, Coco Crumble, Chocolate Tuille (Please allow 15 Minutes Cooking Time)	12.50
Buttermilk Parfait (1-Wheat,3,7) Caramelised Puff Pastry, Dehydrated Buttermilk, Blackcurrant Sorbet	12.50
Cardamom Rum Baba (1-Wheat,3,7,8-Pistachio,12) Vanilla bean Cremeaux, Pistachio Ice Cream, Rose Water Veil	12.50
Artisan Irish Farmhouse Cheese (1-Wheat,3,7,8-Hazelnut,10,12) ** Lavash Bread, Quince Jelly, Pear Chutney	17.25
Coconut Financier (6) (V) 70% Belgian Chocolate, Passion Fruit, Vegan Ice Cream	12.50

** 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-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs