

HUGO'S

RESTAURANT

Evening Menu

STARTERS

Arsallagh Feta Cheese Salad (2,10,13)	12.50
Pistachio, Beetroot, Fresh Fig, Chocolate Vinaigrette	
Seared Kilkeel Sea Scallops (2,4,9) *	17.70
Caramelised Sweet Potato, Connemara Air Dried Ham, Sunflower Seed Praline	
Balsamic Glazed Pork Belly (1,9,11)	13.10
Burnt Apple Purée, Black Pudding Medallion, Pickled Apple	
Basil and Maple Syrup Cured Organic Salmon (5,9,13)	17.20
Orchard Fruits Syrup, Pickled Mustard Seed, Watercress	
Maple Roasted White Asparagus (8) (VG)	12.50
Leek Royale, Toasted Seeds	
Soup Of the Day (2,11-Wheat)	8.90
Served with Soda Bread	

* Denotes 4.20 Supplement for Dinner Inclusive Packages

MAINS

7oz Fillet Steak (2,9,12) ***	43.80
Textures of Irish Beetroot, Pont Neuf, Stout Jus	
Slow Roasted Loin of Middleton Lamb (9,12,13)	36.00
Courgette & Tarragon, Wicklow Wolf Onions, Black Garlic, Jus	
Clonakilty Chicken Supreme (2,9,12)	28.20
Cep Puree, St. Tola Goats Cheese Mousse, Wild Mushrooms, Thyme Jus	
Skeghanore Duck (1,2,9,11,12)	34.00
Caramelised Celeriac, Charred Lusk Onion, Cavolo Nero, and Pane D'espise	
Pan Seared Fillet of John Dory (2,5,9,10 (Almond),12)	36.50
Almond, Brassica, Saffron Consommé	
Roasted Fillet of Stone Bass (1,2,5,9,12)	28.80
Smoked Free Range Egg Yolk, Jerusalem Artichokes, Burnt Onion Jus	
Celeriac & Cauliflower Raviolo (8,12) (VG)	22.50
Cauliflower & Quinoa Rice, Truffle & Herb	

*** Denotes A 9.50 Supplement for Dinner Inclusive Packages

SIDES

Baby Gem Salad (9, 13)	Green Beans & Confit Shallots	French Fries	Peas & Pancetta	Mashed Potato (2,9)
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DESSERTS

Pear And Almond Tart (1,2,8,10-Almond,11-Wheat) Roast Barley Ice Cream, Macerated Raspberry	9.50
Spiced Orange Cake (1,2,10-Almond) Sheep's Yoghurt Espuma, Kumquat Confit, Spiced Syrup	10.00
Salted Caramel and Milk Chocolate, Mousse (1,2,6,8,11-Wheat) Whipped Chocolate Cream	9.50
White Chocolate Panna Cotta (2,8) Summer Berries	9.50
Artisan and Wicklow Farmhouse Cheese (9,10-Hazelnut,12,13,14) ** (Gluten Free Cheese Biscuits Available)	14.00
Vegan Dark Chocolate Brownie (8) (V) Raspberry Sorbet, Raspberry Coulis	9.50

** 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**

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.