

# HUGO'S

RESTAURANT

## Evening Menu

### STARTERS

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<b>Ardasallagh Goats Cheese with Pomegranate Vinaigrette (1-Wheat, 7,12)</b> Pickled Beetroot, Spiced Poached Pears, Maple Granola	<b>12.50</b>
<b>Seared Kimchi Glazed Scallops with Tapioca Cracker (6,7,12,14) *</b> Marinated Melons, Coriander Crème Fraiche, Mango Tequila Emulsion	<b>17.70</b>
<b>Skeaghanore Duck Pastrami (3,7,8-Hazelnut,9,10,12)</b> Pickled Field Mushrooms, Hazelnut Oil Crumb, Foie Gras Mousse	<b>14.50</b>
<b>Warm Crab Roulade Wrapped in Kataifi Pastry (1-Wheat,2,3,4,6,7,9,12)</b> Salsify Puree, Sauteed Samphire, Prawn Bisque	<b>17.20</b>
<b>Crozier Blue Cheese Espuma with Aged Balsamic Caviar (7,8-Hazelnut,12)</b> Roasted Beetroot and Fig Tatare, Compressed Mulled Apple, Candied Hazelnut	<b>13.50</b>
<b>Soup Of the Day (1-Wheat,7)</b> Served with Hugo's Freshly Baked Breads	<b>8.90</b>

\* Denotes 4.20 Supplement for Dinner Inclusive Packages

### MAINS

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<b>7oz Fillet Steak (1-Wheat,3,7,9,12) ***</b> Sauteed Field Mushrooms, Crisp Potato Gnocci, Charred Turnip Puree, Rosemary Jus	<b>44.00</b>
<b>Slow Roasted Wicklow Venison Loin (6,7,9,12)</b> Chestnut and Juniper Puree, Braised Calvo Nero, Baby Turnips, Maderia Jus	<b>38.50</b>
<b>Chicken Supreme with Knockanore Cheese Croquette (1-Wheat,3,6,7,9,12)</b> Chorizo Coco Beans, Char grilled Asparagus, Yellow Pepper Emulsion	<b>30.50</b>
<b>Lightly Cured Atlantic Cod Fillet with Chicken Crisp (2,4,6,7,9,12)</b> Shellfish Risotto, Baby Spinach, Fennel, Vermouth - Trout Roe Cream	<b>37.50</b>
<b>Spiced Skeaghanore Duck Breast (1-Wheat,3,6,7,8-Pistachio,9,12)</b> Leg Confit Spring Roll, Parsnip Puree, Charred Organic Baby Gem and Bone Jus	<b>35.50</b>
<b>Pan Seared Halibut (4,6,7,9,12,14)</b> Kilcoole Organic Courgette, Basil Puree, Marinated Mussels, Tatare Beurre Blanc	<b>38.50</b>
<b>Open Spinach and Macroom Buffalo Ricotta Ravioli (1-Wheat,3,7,8-Pinenut,9,12)</b> Toasted Pinenuts, Shaved Fennel and Watercress <b>Vegan Adaptable</b>	<b>27.50</b>

\* Denotes A 9.50 Supplement for Dinner Inclusive Packages

### SIDES

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<b>Baby Gem Salad (10,12)</b>	<b>Green Beans &amp; Confit Shallots (12)</b>	<b>French Fries (12)</b>	<b>Peas &amp; Pancetta (12)</b>	<b>Mashed Potato (7,12)</b>	<b>5.20</b>
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## DESSERTS

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

### Liqueur Coffees 9.90

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

Bénédictine	<b>6.70</b>
Drambuie	<b>7.60</b>
Grand Marnier	<b>8.00</b>
Sambuca	<b>6.60</b>
Tia Maria	<b>6.90</b>

### Port & Sherry

Harveys Bristol Cream	<b>6.70</b>
Sandeman Port	<b>7.00</b>
Tio Pepe	<b>8.50</b>

All Spirits Are Served In 35.5ml Measures.

### Liqueurs

Baileys

**6.70**

*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 contains 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