



To Start....

Today's soup with fresh breads	6.95
Hand pressed Ham Hock and Savoy cabbage terrine, celeriac remoulade and toast	9.95
Beetroot cured Shanagarry salmon, orange puree, basil cress and samphire	11.50
Dressed crab, baby gem lettuce, citrus fruit, roast red pepper aioli	12.00
Charcuterie board: salami, chorizo, parma ham with fresh pickles and homemade breads	11.50
Coconut spiced cauliflower tempura, hazelnut and cauliflower purée, soft poached egg	9.75
Pan seared scallops with celeriac purée, pancetta, smoked almond vinaigrette and pork crackling	12.50

Most of our dishes are suitable or adaptable for coeliacs, please enquire. Allergen information can be viewed in a folder available at reception. All beef, chicken, pork and lamb served in Hugo's is Irish. All our eggs come from happy Irish free range hens.

A discretionary gratuity of 12.5% is applied to all tables of 6 or more. This goes directly to staff.

Hugo's, 6 Merrion Row, Dublin 2. Ph: 01-676 5955. www.hugos.ie



Main Courses...

10oz Sirloin Steak, slow cooked tomato, watercress salad, fries, green peppercorn sauce	29.50
8oz Fillet Steak, slow cooked tomato, watercress salad, fries, Café de Paris butter	31.95
Seared Kilkeel scallops, parsley whipped potato purée, roast courgette, fresh basil, balsamic reduction	27.00
Roast loin of suckling pig, tamarind purée, hasselback potato, fine herb salad	25.00
Gluten free tortiglioni pasta, squash velouté, baby vegetables, Cashel blue cheese, walnuts, truffle oil	19.50
with chicken breast	24.50
Slow braised South Glenn beef, white onion and Guinness purée, onion tempura, herb mash, jus	26.50
Pan roasted sea bream, pak-choi, steamed greens, soy and ginger jus, sesame toasted potato	24.00
Breast of Challans duck, braised chicory, mead jus, salsify purée and fondant potato	28.50
Free range organic chicken breast, sautéed wild mushrooms, tarragon mash, smoked bacon jus	24.50
Market fish of the day	(subject to availability)

Side Orders...

Chargrilled sweetcorn, lime and chilli	3.95
Heirloom tomato & homemade ricotta salad	4.50
Colcannon mash with ham hock & curly kale	4.50
Cauliflower gratin	4.25
Tender stem broccoli, green beans, shallot dressing	4.50
Parmesan & truffle chunky hand cut fries	4.50