

IRISH KITCHEN

# HATCH

## & SONS

The Little Museum of Dublin  
15 St Stephen's Green, Dublin 2, (01) 661 0075

### ALL DAY

POACHED SEASONAL FRUIT, GRANOLA, KILLOWEN YOGHURT.....	3.50
ORGANIC KILBEGGAN PORRIDGE, TOASTED SEEDS, MILK, HONEY.....	3.80
TWO SLICES TOASTED BROWN SODA BREAD.....	2.40
BAKER'S BASKET: SCONE, SODA BREAD, & A SLICE OF BRACK.....	4.90
SCONE WITH BUTTER & JAM OR MARMALADE..	3.50
DOUBLE BAKED EGGS, BROWN SODA BREAD, BACON, SAUSAGE, ROAST TOMATO.....	9.50
SOUP, BROWN SODA BREAD, BUTTER.....	5.70

### MAINS

BEEF & GUINNESS STEW.....	9.90
TODAY'S HOT DISH.....	DAILY
FISHCAKES, SALAD.....	11.50
BURREN SMOKED SALMON PLATE.....	12.00

### BLAAS (A SOFT WHITE ROLL FROM WATERFORD)

DRY-CURED BACON.... 5.80 SAUSAGE....	5.50
MICHAEL BERMINGHAM'S SPICED BEEF, COOLEA, ONION RELISH, RAPESEED MAYO...	5.90
FIVEMILETOWN GOAT'S CHEESE, ROASTED ROOTS, BEETROOT RELISH, TOASTED SEEDS, RAPESEED MAYO.....	5.80
WICKLOW CHEDDAR, ROAST IRISH HAM, RELISH, TOMATO, RAPESEED MAYO.....	5.90
IRISH FREE-RANGE CHICKEN, TOMATO, RAPESEED MAYO.....	5.90

### SALADS

IRISH FREE-RANGE CHICKEN, SODA BREAD CROUTONS, ST.GALL, BUTTERMILK DRESSING.....	11.60
FIVEMILETOWN GOAT'S CHEESE, ROAST PEAR, CANDIED WALNUTS, VINAIGRETTE.....	10.80
SMOKED MACKEREL, ROASTED ROOT VEGETABLES, MUSTARD DRESSING....	10.90
GREEN SALAD.....	3.50

### BOARDS

CHEESE: COOLEA, ST. GALL, FIVEMILETOWN, CHUTNEY, CRACKERS.....	12.00
SMOKED FISH: BURREN SMOKEHOUSE SALMON & MACKEREL, PICKLED CUCUMBER, BROWN SODA BREAD, CREAM CHEESE.....	12.00
MIXED: BURREN SMOKEHOUSE SALMON, SPICED BEEF, COOLEA, BROWN SODA BREAD, CREAM CHEESE, PICKLE.....	14.00

### CAKES AND BAKING

FRUIT CRUMBLE AND CREAM.....	5.50
LEMON-RASPBERRY COCONUT SLICE.....	3.80
ESPRESSO-WALNUT SLICE.....	3.00
FLOURLESS ORANGE-ALMOND CAKE.....	4.50
BROWNIE.....	3.50
CARROT CAKE.....	4.50
FARMHOUSE COOKIE.....	2.20
MURPHY'S ICE CREAM, 125 ML TUB..... (VANILLA, CARAMEL, CHOCOLATE)	3.80

### SUPPER CLUB

ON THE THIRD THURSDAY OF EACH MONTH WE HOST AN EVENING DEVOTED IN ONE FORM OR ANOTHER TO IRISH FOOD. ITS A CELEBRATION REALLY, OF ALL THAT IS GOOD ABOUT IRISH ARTISAN FOOD. WE'VE TASTED SMOKED SALMON, LOOKED AT IRISH CHEESES AND LEARNED ABOUT THE HISTORY AND MAKING OF THE WATERFORD BLAA. THE EVENING KICKS OFF AT 7PM AND INCLUDES WINE AND A THREE-COURSE SUPPER.

IF INTERESTED PLEASE LET US KNOW AND WE WILL TELL YOU MORE. INFORMATION ON THE NEXT EVENT WILL BE ON THE BLACKBOARD. THE COST IS €35.

### LATE OPENING

HATCH AND SONS IS OPEN UNTIL 9PM ON WEDNESDAY AND THURSDAY EVENINGS WHEN WE OFFER A SIMPLE MENU WITH A CHOICE OF THREE STARTERS, THREE MAIN COURSES AND THREE BAKED ITEMS. NO NEED TO BOOK, WE'D LOVE TO SEE YOU EVEN IF FOR A GLASS OF WINE AND PERHAPS ONE OF OUR BOARDS TO SHARE. WE ALSO HAVE A RANGE OF BOTTLED IRISH BEERS FOR THOSE WHO MIGHT BE TEMPTED BY THE PUB.

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### SELECTION OF DRINKS

#### COFFEE

FLAT WHITE 16cl	2.70
AMERICANO 20cl	2.40
CAPPUCCINO 20cl	2.70
LATTE 35cl	3.20
ESPRESSO 2.5cl	2.00
MUG OF COFFEE 30cl	2.40
POT OF COFFEE 90cl (FOR 2)	5.00

WE BELIEVE IN SMALL CUP CULTURE. IT ENABLES US TO MAKE BETTER COFFEE. LESS CAN BE MORE. AT LEAST WE THINK SO. SMALL CUP CULTURE? PLEASE ASK, WE HAVE LOTS TO TELL YOU.

#### TEA

MUG OF BARRY'S TEA	2.20
POT OF BARRY'S TEA (FOR 2)	4.70
SOLARIS ORGANIC TEAS (BERRY FRUITY, JASMINE GREEN, CAMOMILE DARJEELING, EARL GREY, PEPPERMINT)	2.60

#### OTHER DRINKS

FIOR UISCE STILL/ SPARKLING WATER 75cl	4.00
FRESH LEMONADE BY FRESH WE MEAN MADE BY US, FROM LEMONS	3.00
FRESH ORANGE JUICE NOT MADE BY US, BUT NOT PASTEURISED EITHER	2.50
EARL GREY ICED TEA WE MAKE THIS HERE EVERY DAY. TEA, LEMON, BOILING WATER, SUGAR. REFRESHING	2.60
SOFT DRINKS (DP CONNELLY: ELDERFLOWER & RASPBERRY PINK LEMONADE, APPLE & PEAR, APPLE & RASPBERRY)	3.60
WHOLEARTH ORGANIC MINERALS (COLA, GINGER, ELDERFLOWER)	2.50
DUBLIN KOMBUCHA 100% ORGANIC, 'LIVE' KOMBUCHA BREWED WITH LOVE IN STONEYBATTER	3.90

#### WHITE WINE

	GLASS	PICHET	BOTTLE
HORGELUS 2011 (11.5% ABV) COLOMBARD, SAUVIGNON COTES DE GASCOGNE, FRANCE	6.60	18.40	26.60
TORRE DEL FALASCO 2012 (13% ABV) GARGANEGA VENETO, ITALY	6.90	19.20	27.80
BADAJO 2011 (12.5% ABV) VERDEJO, VIURA REUDA, SPAIN			29.00
DOMAINE DES CORBILLIERES 2011 (13% ABV) SAUVIGNON BLANC TOURAIN, FRANCE			34.60

CHECK OUT BLACKBOARD FOR WINE OF THE MONTH

#### RED WINE

VINA ALBIZU 2011 (13% ABV) TEMPRANILLO RIOJA, SPAIN	6.60	18.40	26.60
PRIMITIVO DI SALENTO 2011 (13.5% ABV) PRIMITIVO PUGLIA, ITALY	7.50	21.20	30.50
CAVES DE TAIN 2009 (12.5% ABV) SYRAH NORTHERN RHONE, FRANCE			31.30
EL CASTRO DE VALTUILLE 2009 (14% ABV) MENCIA BIERZO, SPAIN			34.80

#### IRISH CRAFT CIDER & BEERS

ORPENS CIDER 5.5% ABV 50cl	6.50	BAREFOOT BOHEMIAN PILSNER (ABV 4%) 33cl	5.50
HOWLING GALE ALE (ABV 5%) 33cl	5.50	KNOCKMEALDOWN PORTER (ABV 5%) 33cl	5.50
HEADLESS DOG (4.3%) 50cl	6.50		
SUNBURNT IRISH RED (ABV 5%) 33cl	5.50		

#### OUR COFFEE (AND OUR MILK)

WE PUT A LOT OF TIME AND EFFORT INTO OUR COFFEE. AND WHILE THE BEANS ARE OBVIOUSLY CRUCIAL WHAT HAS BEEN MORE OF A CHALLENGE IS BUILDING A CULTURE AROUND THE WHOLE COFFEE EXPERIENCE. WHICH IS WHY WE ONLY USE ORGANIC MILK FOR EXAMPLE. ITS WHY OUR COFFEE BEANS ARE DELIVERED WEEKLY. ITS WHY WE DON'T FEED THE COFFEE HOPPERS IN THE GRINDERS THE NIGHT BEFORE, LIKE, ER SOME DO. FRESHNESS IS ALL WHEN IT COMES TO COFFEE. WE TRAIN AND TRAIN AND GO ON TRAINING. AND IF OCCASIONALLY YOU SEE ONE OF US SIPPING A FEW COFFEES AT THE ONE TIME ITS BECAUSE WE ARE ALWAYS LOOKING TO SEE HOW WE MIGHT IMPROVE. ITS A CONSTANT JOURNEY BUT ONE WITH GREAT REWARDS.

#### CHRISTMAS BOOKINGS

LOOKING FOR SOMEWHERE A LITTLE UNUSUAL FOR YOUR OFFICE PARTY? WE CAN HOST THIS EVENT FOR YOU AND HAVE A NUMBER OF OPTIONS WE CAN DISCUSS. THIS IS A WONDERFUL GEORGIAN BUILDING AND IS MADE FOR PARTIES. PLEASE LET US KNOW WHAT YOU HAVE IN MIND AND WE CAN REVERT WITH SOME IDEAS DEPENDING ON NUMBERS AND BUDGET.