DINNER MENU

AVAILABLE: TUE-SAT 4:30PM - CLOSE

STARTERS

FRESHLY MADE SOUP OF THE DAY (V)(1 3 7 9 12) **€7.95**
Please see our blackboard or ask your server. Served with locally made Artisan Guinness brown bread and real Irish butter

CHICKEN LIVER PARFAIT (1 3 7 10 12) **€11.50**
Our signature parfait, served with our house made slow cooked raisin & shallot chutney, accompanied with toasted sourdough bread

TIGER PRAWNS PIL PIL (1 2 4 7 10) **€14.50**
Sauteed tiger prawns, we add sliced garlic and fresh chilli, olive oil, fresh herbs, and serve with chargrilled sourdough bread to mop it all up with!

MCHUGH'S SIGNATURE TWICE COOKED FRANK'S CHICKEN WINGS (3 6 7 9 10) **€12.50/€18.00**
On the menu since day 1! We make our sauce with Frank's Hot Sauce and real Irish butter, and serve it with our house made Cashel Blue cheese dip and fresh celery sticks

MULLED POACHED PEAR & BLUE CHEESE SALAD (7 8 10) **€9.95**
Fresh pears poached in red wine and warm mulled spices of clove, star anise, orange and lemon, accompanied by diced Cashel blue cheese, candied toasted walnuts, and mixed leaves bound with our house dressing

WARM ROAST BUTTERNUT SQUASH SALAD (7 10) **€10.95**
Our lovely warm salad, roasted seasonal squash, smoked pancetta lardons, crispy sage leaves, and finished with a toasted crushed hazelnut dressing

WARM LEEK & WILD MUSHROOM TART (1 3 7 10) **€11.95**
Sauteed leeks and forest mushrooms, in an individual quiche tart, topped with Fingal Ferguson's beautiful lightly Smoked Gubeen cheese, our house made roasted garlic mayo, and finished with dressed mixed leaves

CLASSIC BOSTON PRAWN COCKTAIL (2 3 12) **€11.95**
Our retro prawn cocktail IS Christmas! Boston prawns, iceberg lettuce, freshly sliced apple, house made Brandy infused Marie rose sauce on top, and a wedge of lemon to squeeze!

SERRANO HAM & MANCHEGO CHEESE CROQUETTES (1 3 7 10) **€11.95**
House made, bechamel sauce made with aged La Mancha Spanish Manchego cheese, Spanish Serrano ham, crumbed and deep fried, served with char grilled courgette ribbons, and a chunky tomato salsa

STEAK & WINE SPECIAL

Striploin Steak and Skinny Fries &
Glass of house wine or bottle of beer

~ EVERY TUESDAY, WEDNESDAY & THURSDAY ~

€28
PER PERSON

(V) = Suitable for vegetarians. 10% service charge will be added to parties of 6 or more adults. This is paid directly to the staff.

If you have any dietary requirements please inform our staff, they are happy to help. *Allergens: - 1. Gluten (wheat) / 1a. Gluten (Rye) / 1b. Gluten (Barley) / 1c. Gluten (Oats) / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Peanuts 6. Soybeans / 7. Milk / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame seeds / 12. Sulphur dioxide and sulphites / 13. Lupin / 14. Molluscs*

072/ 11.2025

DINNER MENU

McHUGHS OF RAHENY SINCE 1962

AVAILABLE: TUE-SAT 4:30PM - CLOSE

MAINS

CHAR GRILLED IRISH 10oz RIBEYE STEAK (1 7 9 10 12) **€36.95**
10oz Irish Ribeye steak, house made beer battered onion rings, served with our hand cut triple cooked chips, dressed mixed leaves, and a choice of brandy & peppercorn sauce, Cashel blue cheese butter, or garlic butter.
(Recommended Wine Pairing: The Opportunist Shiraz €9.50 glass; €38 bottle)

ALE BATTERED HADDOCK (1 2 4 6 7 10 12) **€22.95**
Crispy local ale battered haddock, our hand cut triple cooked chips, chef Eugene's famous tarragon tartare sauce, lemon, and dressed mixed leaves
(Recommended Wine Pairing: Cuvée Prestige Picpoul de Pinet €8 glass; €32 bottle)

PAN FRIED FILLET OF SEABREAM (4 7 9 12) **€29.95**
Beautifully delicate fish, pan fried and served with cubed and fried Parmentier potatoes, Spanish style chorizo and chickpea stew, fresh herbs & lemon
(Recommended Wine Pairing: Le Versant Sauvignon Blanc €8 glass; €32 bottle)

SEARED CUSHION OF GLENMALURE IRISH VENISON (7 9 112) **€31.95**
Wild, lean Irish venison from our lovely suppliers at Wild Irish Game, sustainably caught, served medium rare, and accompanied with our creamy herb mash, braised red cabbage, herb roasted Irish parsnips, and finished with a deep Red Wine Jus
(Recommended Wine Pairing: Kaiken 'Terroir Series' Malbec €8 glass; €32 bottle)

8 HOUR SLOW COOKED DAUBE OF IRISH BEEF (7 9 10 12) **€32.95**
Meltingly soft, marinated then slow cooked beef cheeks, served with truffle infused creamy mash, lightly wilted spinach, and finished with a pancetta & sauteed wild mushroom Madeira jus
(Recommended Wine Pairing: Baglio Gibellina Passimiento €8.50 glass; €34 bottle)

CONFIT BELLY OF IRISH PORK (7 9 10 12) **€26.95**
Brined in spices and fresh herbs, rolled and slow cooked in duck fat, finished and served with buttered savoy cabbage, house made apple puree, and a wholegrain mustard & Madeira jus
(Recommended Wine Pairing: Domaine Romarion Pinot Noir €8 glass; €32 bottle)

PAN FRIED FILLET OF COD (4 7) **€27.95**
Served with crushed baby potatoes, buttered seasonal greens, and a light lemon and fresh herb cream sauce
(Recommended Wine Pairing: Domaine Romarion Chardonnay €8 glass; €32 bottle)

PAN FRIED SUPREME OF CHICKEN (7 9 12) **€24.95**
Pan fried, finished in the oven, and served with our creamy herb mash, herb roasted Irish carrots & parsnips, and finished with our beautiful Madeira Jus
(Recommended Wine Pairing: The Pugilist Cabernet Sauvignon €9.50 glass; €38 bottle)

ROAST SWEET POTATO & CHICKPEA CURRY (4) **€21.95**
Our house made fragrant & lightly spiced curry paste, finished with coconut milk, and served with baby corn, mixed greens, roast sweet potatoes and chickpeas, served with basmati rice.
Add chicken €5.00 | Add sauteed tiger prawns (x5) €9.00
(Recommended Wine Pairing: Château Cantelaudette Bordeaux Blanc €7.50 gls; €30 btl)

SIDES

HERB MASH €3.95 (7)
SKINNY SKIN ON FRIES €3.95
HERB ROASTED CARROTS & PARSNIPS €3.95
SEASONAL MIXED GREENS SAUTEED IN CHILLI & HERB BUTTER €3.95
HOUSE MADE HAND CUT CHIPS €4.50
HOUSE MADE ONION RINGS €4.50

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