DAYTIME MENU

2 COURSES - €22 | 3 COURSES - €27

AVAILABLE: 12PM-3.30PM

McHUGHS OF RAHENY SINCE 1962

STARTERS

FRESHLY MADE SOUP OF THE DAY (V) (1 3 7 9 12)
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)
Our signature parfait, served with our house made slow cooked raisin & shallot chutney, accompanied with toasted sourdough bread

MCHUGHS SIGNATURE TWICE COOKED FRANK'S CHICKEN WINGS (3 6 7 9 10)
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)
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

TIGER PRAWNS PIL PIL (1 2 4 7 9) ** **Supplement €8**
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!

MAINS

ALE BATTERED HADDOCK
Crispy local ale battered haddock, skinny fries, 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 CHICKEN FILLET (7, 8, 9, 10, 12)
Pan fried, finished in the oven, and served with our creamy herb mash, herb roasted Irish carrots, and finished with our beautiful Madeira Jus
(Recommended Wine Pairing: The Pugilist Cabernet Sauvignon €9.50 glass; €38 bottle)

CHARGRILLED IRISH BEEF BURGER (1, 3, 7, 10, 12)
Cheddar cheese, roast garlic mayo, sliced tomato, pickle, skinny fries, dressed leaves
Add Back Bacon €2
(Recommended Beer Pairing: Kinnegar Scraggy Bay IPA €7.50 500ml bottle)

ROAST SWEET POTATO & CHICKPEA CURRY (1, 3, 7, 8, 12)
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 (5) €9.00
(Recommended Wine Pairing: Château Cantelaudette Bordeaux Blanc €7.50 gls; €30 btl)

TOASTED SPICY CHICKEN QUESADILLA & FRIES/SOUP (1, 3, 7, 10)
Warm toasted quesadilla, sliced chicken fillet, jalapeno mayo, sliced red peppers, grated cheddar cheese, toasted and served with dressed mixed leaves and your choice of skinny fries or a cup of soup of the day
(Recommended Beer Pairing: Hope Handsome Jack IPA €6.95 330ml bottle)

CHAR GRILLED IRISH 10OZ RIBEYE STEAK (1 7 9 10 12) ** **Supplement €15**
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)

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

(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