EARLY BIRD

McHUGHS OF RAHENY SINCE 1962

AVAILABLE: TUES-SATURDAY 4PM - 6PM

2 COURSES - €32 | 3 COURSES - €36

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

MCHUGH'S 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

SERRANO HAM & MANCHEGO CHEESE CROQUETTES
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
(1 3 7 9 10 12)

MAINS

ALE BATTERED HADDOCK (1 2 4 6 7 10 12)
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 SUPREME OF CHICKEN (7 9 12)
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 (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 | Add sauteed tiger prawns(5)
(Recommended Wine Pairing: Château Cantelaudette Bordeaux Blanc €7.50 gls; €30 btl)

CONFIT BELLY OF IRISH PORK (4 7)
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)

DESSERTS

Please ask your server for our Desesert Menu

(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