

SUNDAY MENU



2 COURSES €35 | 3 COURSES €38

STARTERS

FRESHLY MADE SOUP OF THE DAY (V)(1,3,7,9,12)

Please see our black board 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

SALMON & SMOKED HADDOCK FISHCAKE (1,3,4,7,10,12)

Fresh Atlantic salmon & naturally smoked haddock, herbs & capers, golden crumb, chunky house-made tartare sauce & mixed leaves

SLOW COOKED PORK CROQUETTES (1,3,7,12)

House made, slow cooked & pulled pork shoulder, basmati rice, fresh herbs, crumbed & served with our own apple & celeriac remoulade

TIGER PRAWNS PIL PIL (1,2,4,7,10)

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!

Supplement €4

ROAST BEETROOT & FETA SALAD (V)(7,8,12)

Slow-roasted beetroot, creamy Irish feta, candied walnuts, fresh leaves, honey-balsamic & extra virgin olive oil dressing

MAINS

ROAST SHOULDER OF IRISH LAMB (7,9,12)

Our lamb shoulder is cooked low and slow for 7 hours, sometimes 8 hours! We serve this with our gorgeous crispy duck fat roasties, made in house, creamy herb mash, herb roasted carrots, and finished with our Madeira Jus.

PAN FRIED SUPREME OF CHICKEN (7,9,12)

Pan fried & finished in the oven, served with our creamy herb mash, herb roasted carrots, and finished with Madeira Jus

CHARGRILLED IRISH BEEF BURGER (1,3,7,10,12)

Cheddar cheese, roast garlic mayo, sliced tomato, pickle, served with our hand cut triple cooked chips, dressed leaves

CHAR GRILLED IRISH 10oz RIBEYE STEAK (1,7,9,10,12)

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.

Supplement €12

HOME-MADE YELLOW CURRY (VEGAN)

Slow-simmered coconut curry infused with turmeric, lemongrass & ginger, sweet potato, baby corn & green beans, aromatic basmati rice, fresh coriander & lime

ADD CHICKEN €5 | ADD PRAWNS €9 (2)

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

PAN FRIED FILLET OF HAKE (4,7,12)

Finished with lemon & butter, served with our creamy herb mash, green beans & herb cream sauce

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 (7) €3.95

HOUSE MADE HAND CUT CHIPS €4.50

HOUSE MADE ONION RINGS (1) €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

SUNDAY MENU **MCHUGHS**

OF RAHENY

SINCE 1962

2 COURSES €33 | 3 COURSES €37

DESSERTS

WARM CHOCOLATE & HAZELNUT BROWNIE

Homemade chocolate sauce, vanilla ice cream (Gluten free option available) (1,3,7,8)

SELECTION OF ICE CREAMS & SORBET

Served in a wafer basket, raspberry coulis (1,3,7)

APPLE & MIXED BERRY CRUMBLE TART

Stewed apples, berry compote, crumble topping & vanilla ice cream (1,3,7)



KNICKERBOCKER GLORY

Mixed fruits, vanilla ice cream, Chantilly cream, raspberry coulis (7)

IRISH BRIE

Served with our home made chutney, crackers & walnuts (1,3,7,8,10,11,12)

HOT DRINKS



Baileys Coffee (7) €11

Irish Coffee (7) €11

Calypso Coffee (7) €11

Affogato (3,7) €6.50

Espresso (7) €2.20

Double Espresso (7) €2.80

Espresso Macchiato (7) €2.80

Double Espresso Macchiato (7) €2.80

Flat White (7) €3.90



Americano (7) €3.50

Cappuccino (7) €4.00

Café Latte (7) €4.00

Mocha (7) €4.20

Hot Chocolate (7) €3.60

Tea (7) €3.50

Speciality Tea (7) €3.60

Earl Grey, Green Tea, Mint Tea, Camomile Tea

Extra Shot of Espresso (7) €0.60



COCKTAILS

PORNSTAR MARTINI

Absolut vanilla vodka, Passoa, fresh lime juice, sugar syrup

MARGARITA - CLASSIC OR SPICY

Jose Cuervo tequila, Cointreau, lime juice, pinch of salt

IRISH WHISKEY SOUR

Jameson, Angostura bitters, fresh lemon juice, egg white (3)

RAHENY DROP

Raspberry infused vodka, elderflower & raspberry liqueur, fresh lemon juice



Have you tried our
**FAMOUS
COCKTAILS?**

MCHUGH'S OLD FASHIONED

Woodford Reserve, brown sugar, orange & Angostura bitters, cherry

BEE'S KNEES

Tanqueray gin, honey syrup, fresh lemon juice, fresh orange juice

DAIQUIRI -

CLASSIC OR STRAWBERRY

Bacardi, lemon juice, sugar syrup



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