

# SMALL PLATES

GINGER SOY GLAZED PORK BELLY BITES	10.50	GOCHUJANG CHICKEN WINGS	12.50
endive, apple & rocket salad		tzatziki sauce	
STICKY HALLOUMI BITES (V)	10.95	CARAMELIZED PEAR AND WALNUTS PETIT BAKED	15.50
sweet chili & pineapple sauce		CAMEMBERT	
SPANISH GARLIC CHILLI PRAWNS	12.95	prosciutto, spiced plum chutney, grilled sourdough	
garlic butter, lime, grilled sourdough		SQUASH & ROASTED GARLIC HUMMUS (VE)	10.95
		crumbled vegan feta, toasted mixed seeds,	
		mixed root vegetables crisps, grilled flat bread	

# MAINS -

LIBERATION ALE BATTERED FISH AND CHIPS	19.95	CREAMY BUTTERNUT SQUASH AND PORCINI	19.95
garden peas, rustic tartare sauce		MUSHROOM RISOTTO	
JERSEY BEEF BURGER	18.95	parmesan, mixed root vegetables crisps (v) (veo)	
smoked cheddar, lettuce, heirloom tomato,		Add: Tiger prawns	5.50
red onion, gherkins, burger relish, burnt		QUINOA & ROASTED SQUASH SALAD	17.95
shallots & garlic aioli, skin-on fries		warm mixed quinoa, baby spinach, mix leaves,	
Add: crispy streaky bacon	3.00	marinated vegan feta cheese, apples, carrots,	
Add: fried egg	1.50	cucumber, dried cranberries, roasted pumpkin	
		seeds, maple - mustard vinaigrette (ve)	



All served with duck fat, garlic, rosemary roast potatoes, Yorkshire pudding, honey, thyme and garlic carrots, tender-stem broccoli braised Savoy cabbage & bacon, red wine jus

SIRLOIN OF ABERDEEN ANGUS BEEF (SERVED MEDIUM-RARE)	24.75
horseradish aioli	
SLOW-ROASTED PORCHETTA	22.95
slow-roasted rolled pork belly with garlic, rosemary & fennel, baked apple sauce	
ROAST CHICKEN	19.50
sage and onion sausage stuffing	

# - SIDES -

Garlic buttered ciabatta / with cheese (v)	6.00 / 6.95	Provençal olives (ve)	5.50
Skin-on fries (ve)	5.25	Seasonal green vegetables (v)	6.95
Sweet potato fries (ve)	5.95	Garden salad, house dressing (ve)	5.95
Potatoes wedges with burnt shallots & garlic a	iioli (v) <b>6.25</b>	Endive, pear and walnut salad (ve)	6.95



# SUNDAY

## SO MANY REASONS TO VISIT HUGO'S.

All-day dining, Monday to Saturday,
with indulgent brunch from 10am on Friday and Saturday
~the perfect start to your day~
On Sundays, we roast. Gather your favourites and enjoy comforting classics,
beautifully prepared and best shared.