

HUNGRY DUCK

July 2022

Aperitif

Vermouth

Campari, Aperol

Laminated Truffle Brioche

Iberico Chorizo al Muga

Dill + Celeriac Arancini

Langoustine Arancini

Courgette Flower

Scallop Lollipop

Peach + Burrata

Burnt Butter, Sage + Pine Nut Agnolotti

Lobster Risotto

Charred Salt Aged Ribeye

Gratin Cauliflower + St. Tola

Endive

Blood Orange Brioche Doughnut

Affogato + Hazelnut

St. Agur, Wicklow Comté

Suppliers

Saltwater / Sustainable Seafood Ireland, St.
Tola cheesemaker County Clare, CloudPicker
Dublin, JJ Young Craft Butcher, Keelings Farm
Dublin, Redmond's Ranelagh, Dot Brew Dublin

Sustainability & Seasonality is central to
our menu at The Hungry Duck.

Our fish is line caught, sustainably fished
and seasonal. Our lobster is native lobster
and we use the whole lobster using the shell
and carcass to create bisques and stocks.

We make our own brioche, quinoa crackers and
accompaniments for our cheese plate.

The aim of our menu is to create plates of
food that take you on a culinary journey and
allow you to try produce and techniques that
you might not have previously tried.

WE want people to come together to eat in a
convivial relaxed way hence sharing tables
and small plates

All of wine is available by the glass