

HUNGRY DUCK

SAMPLE

LUNCH

Glass of House Vin Blanc 7

Glass of House Vin Rouge 7

Aperol / Campari 11

Burnt Butter Sage & Pine Nut Agnolotti 15

Seafood Risotto 16

Burrata & Avocado 14

Market Fish, Beurre Blanc 21

Endive, Kohlrabi & Hazelnut 6

Cauliflower Gratin, St Tola 6

Heritage Potato, Poblano, Aioli 7

Affogato 7

French Toast Brioche 13

Saint Agúr, Wicklow Comté 12

Suppliers; Sustainable Seafood Ireland, Toonsbridge
Dairy, St. Tola, Keelings Dublin, JJ YOUNG, La Rousse

We work with all 14 allergens. Please let us know if you
have any allergies

Hungry Duck

SAMPLE

BRUNCH

Bellini 10

Mimosa 10

Detox Green Juice 5

Seville Orange Juice 4.5

Burrata + Avocado

Confit Vine Tomatoes, Basil Pesto Aioli, Sourdough 14
+ Organic Poached Eggs 2.5 (1,2,5,6,)

French Toast Brioche

Mascarpone + Berry Compote 13 (1,2,5)

Tarragon Mushrooms on Sourdough

Tarragon Infused Cream + Sautéed Cremini Mushrooms 14
(1,5,6)

Iberico Chorizo Scrambled Egg

Iberico Chorizo, Creme Fraiche + Lime on Sourdough 15
(1,2,5,)

Eggs Benedict

Organic Poached Eggs on Toasted Brioche topped with
Hollandaise + Crowe's Oak Smoked Bacon (1,2,5,6,7) 15

Eggs Florentine

Organic Poached Eggs on Toasted Brioche topped with
Hollandaise + Wilted Spinach (V) (1,2,5,6,7) 14

Allergens 1.Gluten 2.Egg 3.Fish 4.Nuts 5.Dairy 6.Mustard 7.Sulphites 8. Soya
9. Mollusc

Sides

Avocado 4
Iberico Chorizo 4.5
Vine Roasted Rosemary Tomatoes 4
Crowe's Oak Smoked Bacon 4.5
Tarragon Mushrooms 4

Detox Green Juice (Cold Press Juice)

Celery, Apple, Cucumber, Ginger + Mint 5

Brunch Cocktails

Aperol Spritz 11
Campari Spritz 11
Bellini 10
Mimosa 10
Sbagliato 11
Vermouth 10
Vermouth Spritz 11

Vins by the Glass

French Sauvignon Blanc 7
French Pinot Noir 7

Cerveza

Craft Beer 33cl 7.5
Spanish Cerveza 33cl 6

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Dairy, St. Tola, Keelings Dublin, JJ YOUNG, La Rousse

Hungry Duck

SAMPLE

DINNER

Aperol, Campari 11

Vermouth 11

Blanc de Blanc Champagne 18

Truffle Brioche 4

Langoustine Arancini 8

Peach & Burrata 12

Courgette Flower 12

Scallops 16

Burnt Butter, Sage, Pine Nut Agnolotti 15

Lobster Risotto 24

Market Fish, Beurre Blanc 24

Charred Aged Ribeye 26

Endive, Kohlrabi & Hazelnut 6

Cauliflower Gratin, St. Tola 6

Heritage Potatoes, Poblano Aioli 7

Affogato 7

Blood Orange Doughnut 7

St Agúr, Wicklow Comté 12

Suppliers; Sustainable Seafood Ireland, Toonsbridge
Dairy, St. Tola, Keelings Dublin, JJ YOUNG, La Rousse,
Redmonds of Ranelagh, Dot Brew Dublin

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