



A warm welcome to Hugo's.

*Please take the time to select your main course and dessert option.
A member of our friendly team will be over to take your order shortly.*

Signature Dishes

Pulled pork, beansprout and water chestnut stir-fry

Teriyaki sauce, steamed wild rice, coriander leaves

Braised chicken and mushroom tagliatelle

Roquette pesto, white wine cream sauce, parmesan

Poached salmon superfood salad

Tenderstem broccoli, chia seeds, goji berries, hemp seeds, lemon and herb vinaigrette

Wild mushroom and shallot tagliatelle

Roquette pesto, white wine cream sauce, truffle oil, shaved cheese V

Rosemary and garlic marinated chicken caesar salad

Sourdough, parmesan, smoked bacon lardons, anchovies, caesar dressing

'En papillote'

Cod loin, buttered new potatoes, fine beans

Dessert

Banana, malt and fudge sundae

Banana and honeycomb ice cream, fudge chunks, malted milk mousse,
sugared pecans, butterscotch sauce, sliced banana V

Billionaires cheesecake

Double chocolate cheesecake, dulce de leche, salted popcorn,
bitter chocolate crémeux, chocolate shards NF

Cherry and almond meringue

Meringue, sour cherries, vanilla crème chantilly, toasted almonds,
white chocolate sauce, crushed amaretti V . GF

Warm spiced apple and sultana tart

Filo pastry, spiced apple and sultana filling, crème patissiere,
vanilla bean ice cream, honey syrup V . NF

V – vegetarian, VE - vegan, GF – gluten free, DF – dairy free, NF – nut free

It may be possible to adapt some dishes to accommodate dietary requirements.

Please ask your server if you require more information regarding allergies and intolerances.