Hatch and Sons Main Menu 2017

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Poached seasonal fruit, granola, Killowen yoghurt............. 3.50
Organic porridge toasted seeds, milk, honey............ 3.80
Two slices toasted brown soda bread...................... 2.70
Scone with butter & jam or marmalade.. 3.50
Double Baked eggs, brown soda bread, bacon, sausage, roast tomato.......... 9.50
Double baked eggs, roast tomato and soda bread .......... 6.50
Soup (350ml), brown soda bread, butter ... 5.80

MAINs
Beef & Guinness Stew.................. 10.50
Today’s Hot Dish.......................... 13.00
Fishcakes, Salad.......................... 14.00
Burren Smoked Salmon Plate............ 14.00

BLAAS (a soft white roll from Waterford)
Dry-cured Bacon, 5.80 Sausage........... 5.50
Traditional Irish spiced beef, Coolea, onion relish, rapeseed mayo... 6.75
St Tola goat’s cheese, roasted roots, beetroot relish, toasted Seeds, rapeseed mayo........ 6.75
Pulled spiced brisket, Cultured Food Company kimchi, tomato & rapeseed mayo 7.50
Wicklow Cheddar, Roast Irish ham, relish, tomato, rapeseed mayo........ 6.75
Irish free-range Chicken, tomato, rapeseed mayo.................. 6.75
Add today’s salad 3.00

SALADS
IRISH FREE-RANGE CHICKEN, SODA BREAD CROUTONS, MOSSFIELD, BUTTERMILK DRESSING........... 11.75
St Tola goat’s cheese, roast pear, candied walnuts, vinaigrette........... 11.75
Smoked mackerel, roasted root vegetables, mustard dressing... 11.75
Super-foods salad with hero sprouts and hedgerow dressing... 11.75
Add Chicken 3.00
GREEN SALAD.......................... 3.50

BOARDS
CHEESE:
Coolea, Mossfield, St Tola, chutney, crackers........ 12.00
SMOKED FISH:
Burren Smokehouse salmon & mackerel, pickled cucumber, brown soda bread, cream cheese........ 14.00
MIXED:
Burren Smokehouse Salmon, Spiced Beef, Coolea, Brown Soda Bread, Cream Cheese, Pickle........ 15.00

CAKES AND BAKING
FRUIT CRUMBLE AND CREAM............. 5.70
FLOURLESS ORANGE-ALMOND CAKE........ 4.70
BROWNIE................................. 3.70
CARROT CAKE................................ 4.70
FARMHOUSE COOKIE..................... 2.60
MURPHY’S ICE CREAM, 125 ML TUB........ 3.95 (VANILLA, CARAMEL, CHOCOLATE)

SUPPER CLUB
On the third Wednesday of each month we host an evening devoted in one form or another to Irish food. It’s a celebration really.
The evening kicks off at 7pm and includes wine and a three-course supper.
If interested please let us know and we will tell you more. Information on the next event will be on the blackboard. The cost is €35.

PRIVATE EVENTS
Hatch and Sons is available for private hire. We can do small private suppers or larger events. If you let one of the team know what you have in mind we will put together some ideas and costs and come back to you.
Our Coffee

Our coffee comes from our friends The Barn in Berlin. With direct links to farmers and small batch roasting, this is coffee as it should be. At least we think so. Something special. Something to be savoured.

Our filter coffee, we believe, trounces an Americano every time. Have a taste. It’s on us.

We brew frequently throughout the day.

Late Opening

We stay open till 9pm on Wednesdays and Thursdays when we offer a small a la carte and The Hatchling, a set menu, 19.50 for two courses.

Wines, from small suppliers, are hand-selected and competitively priced.

At weekends we open from 9am on Saturday and 10am on Sunday.