

2018

Hatch & Sons Menu 2018

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IRISH KITCHEN

HATCH

& SONS

The Little Museum of Dublin
15 St Stephen's Green, Dublin 2, (01) 661 0075

ALL DAY

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..... (VANILLA, CARAMEL, CHOCOLATE)	3.95

SUPPER CLUB

ON THE THIRD WEDNESDAY OF EACH MONTH WE HOST AN EVENING DEVOTED IN ONE FORM OR ANOTHER TO IRISH FOOD. ITS 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.

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HATCH

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SELECTION OF DRINKS

COFFEE

FLAT WHITE 16cl	3.40
AMERICANO 20cl	3.20
CAPPUCCINO 20cl	3.40
LATTE 35cl	3.40
DOUBLE ESPRESSO 5cl	3.20
MUG OF COFFEE 30cl	3.20
COFFEE TO SHARE 60cl	5.90

WE BELIEVE IN SMALL CUP CULTURE.

SMALL CUP CULTURE?
ITS ALL ABOUT EXPERIENCING TASTE.
YOU DON'T GET THAT WITH BIG MUGS
(SORRY MR STARBUCKS).

TEA

MUG OF BARRY'S TEA	2.30
POT OF BARRY'S TEA (FOR 2)	4.90
JAVA REPUBLIC TEAS	2.60
(BERRY FRUITY, GREEN, CAMOMILE EARL GREY, PEPPERMINT)	

OTHER DRINKS

TIPPERARY STILL/ SPARKLING WATER 25/75cl	2.00/4.00
FRESH LEMONADE BY FRESH WE MEAN MADE BY US, FROM LEMONS	3.00
FRESH ORANGE JUICE NOT MADE BY US, BUT NOT PASTEURISED EITHER	3.00
EARL GREY ICED TEA WE MAKE THIS HERE EVERY DAY. TEA, LEMON, BOILING WATER, SUGAR. REFRESHING	2.60
SOFT DRINKS LLEWELLEN'S IRISH APPLE JUICE DP CONNELLY: (ELDERFLOWER & RASPBERRY, PINK LEMONADE, APPLE & PEAR)	3.60
WHOLEARTH ORGANIC MINERALS (COLA, GINGER, ELDERFLOWER)	3.00

WHITE WINE

MAISON COQUARD 2013
(11.5% ABV) SAUVIGNON BLANC
FRANCE

MUROS ANTIGOS VINHO VERDE
PORTUGAL, 2014
THINK APRICOT, LIME AND MINERAL,
BRIGHT, FRESH AND ZINGY

VILLA BLANCHE
FRANCE, 2014
CLEAN AND BRIGHT ON THE NOSE WITH
HINTS OF ALMONDS. IT HAS A LOVELY
FRESH, ROUNDED FINISH.

CONDES DE ALBAREI ALBARINO
SPAIN, 2014
ORANGE, GRAPEFRUIT AND WHITE
FLOWERS LEAD TO A RICH MID PALATE
AND LONG FINISH

RED WINE

BODEGAS CAMOPOS REALES 2014
(12% ABV) TEMPRANILLO
SPAIN

ANDREZA RESERVA
SPAIN, 2013
SPICES, DARK FRUITS AND A LITTLE
OAK LEAD TO A WELL-STRUCTURED FINISH

FLEURIE, POTELE AVIRON
FRANCE, 2013
AROMAS OF FRESH RED CURRANTS AND
STRAWBERRY. LIGHT, WITH AN
ELEGANT FINISH.

LOS AGUILARES VINHO TINTO
PORTUGAL, 2013
AROMAS OF PLUM, RED CHERRY AND FENNEL.
FULL AND RICH IN THE MOUTH.

GLASS 175ML PICHET 500ML BOTTLE 750ML

6.50 18.00

31.00

33.00

36.00

GLASS 175ML PICHET 500ML BOTTLE 750ML

6.50 18.00

33.00

43.00

44.00

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. ITS 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