

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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SELECTION OF DRINKS

COFFEE		WHITE WINE	GLASS 175ML	PICHET 500ML	BOTTLE 750ML
FLAT WHITE 16cL	3.40	MAISON COQUARD 2013 (11.5% ABV) SAUVIGNON BLANC FRANCE	6.50	18.00	
AMERICANO 20cL	3.20				
CAPPUCCINO 20cL	3.40				
LATTE 35cL	3.40				
DOUBLE ESPRESSO 5cL	3.20				
MUG OF COFFEE 30cL	3.20	MUROS ANTIGOS VINHO VERDE PORTUGAL, 2014 THINK APRICOT, LIME AND MINERAL, BRIGHT, FRESH AND ZINGY			31.00
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).			VILLA BLANCHE FRANCE, 2014 CLEAN AND BRIGHT ON THE NOSE WITH HINTS OF ALMONDS. IT HAS A LOVELY FRESH, ROUNDED FINISH.		
TEA		CONDES DE ALBAREI ALBARINO SPAIN, 2014 ORANGE, GRAPEFRUIT AND WHITE FLOWERS LEAD TO A RICH MID PALATE AND LONG FINISH			36.00
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		RED WINE	GLASS 175ML	PICHET 500ML	BOTTLE 750ML
TIPPERARY STILL/ SPARKLING WATER 25/75cL	2.00/4.00	BODEGAS CAMOPOS REALES 2014 (12% ABV) TEMPRANILLO SPAIN	6.50	18.00	
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	ANDREZA RESERVA SPAIN, 2013 SPICES, DARK FRUITS AND A LITTLE OAK LEAD TO A WELL-STRUCTURED FINISH			33.00
		FLEURIE, POTEL AVIRON FRANCE, 2013 AROMAS OF FRESH RED CURRANTS AND STRAWBERRY. LIGHT, WITH AN ELEGANT FINISH.			43.00
		LOS AGUILARES VINHO TINTO PORTUGAL, 2013 AROMAS OF PLUM, RED CHERRY AND FENNEL. FULL AND RICH IN THE MOUTH.			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 FREQUENTITLY 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