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

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**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

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**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

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**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

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**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

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**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.

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**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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**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**

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**IRISH FREE-RANGE CHICKEN, COLD-SHRIMP, CRACKERS**

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**ST TOLA GOAT'S CHEESE, ROAST PEAR, CANDIED WALNUTS, VINAIGRETTE**

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**SMOKED MACKEREL, ROASTED ROOT VEGETABLES, MUSTARD DRESSING**

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**SUPER-FOODS SALAD WITH HERO SPROUTS AND HEDGEROW DRESSING**

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**ADD CHICKEN 3.00**

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**GREEN SALAD** 3.50

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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.

SELECTION OF DRINKS

COFFEE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flat White 16cl</td>
<td>3.40</td>
</tr>
<tr>
<td>Americano 20cl</td>
<td>3.20</td>
</tr>
<tr>
<td>Cappuccino 20cl</td>
<td>3.40</td>
</tr>
<tr>
<td>Latte 35cl</td>
<td>3.40</td>
</tr>
<tr>
<td>Double Espresso 5cl</td>
<td>3.20</td>
</tr>
<tr>
<td>Mug of Coffee 30cl</td>
<td>3.20</td>
</tr>
<tr>
<td>Coffee to Share 60cl</td>
<td>5.90</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mug of Barry's Tea</td>
<td>2.30</td>
</tr>
<tr>
<td>Pot of Barry's Tea (For 2)</td>
<td>4.90</td>
</tr>
<tr>
<td>Java Republic Teas</td>
<td>2.60</td>
</tr>
</tbody>
</table>

JAVA REPUBLIC TEAS

(berry fruity, green, camomile, earl grey, peppermint)

OTHER DRINKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tipperary Still/Sparkling Water 25/75cl</td>
<td>2.00/4.00</td>
</tr>
<tr>
<td>Fresh Lemonade</td>
<td>3.00</td>
</tr>
<tr>
<td>Fresh Orange Juice</td>
<td>3.00</td>
</tr>
<tr>
<td>Earl Grey Iced Tea</td>
<td>2.60</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>3.60</td>
</tr>
<tr>
<td>Whole Earth Organic Minerals (Cola, ginger, elderflower)</td>
<td>3.00</td>
</tr>
</tbody>
</table>

WHITE WINE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maison Coquard 2013</td>
<td>6.50</td>
</tr>
<tr>
<td>(11.5% ABV) Sauvignon Blanc</td>
<td></td>
</tr>
<tr>
<td>France</td>
<td>18.00</td>
</tr>
<tr>
<td>Muros Antigos Vinho Verde</td>
<td>31.00</td>
</tr>
<tr>
<td>Portugal, 2014</td>
<td></td>
</tr>
<tr>
<td>Think apricot, lime and mineral, bright, fresh and zingy</td>
<td></td>
</tr>
<tr>
<td>Villa Blanche</td>
<td>33.00</td>
</tr>
<tr>
<td>France, 2014</td>
<td></td>
</tr>
<tr>
<td>Clean and bright on the nose with hints of almonds. It has a lovely fresh, rounded finish.</td>
<td></td>
</tr>
<tr>
<td>Condes de Albarei Albarino</td>
<td>36.00</td>
</tr>
<tr>
<td>Spain, 2015</td>
<td></td>
</tr>
<tr>
<td>Orange, grapefruit and white flowers lead to a rich mid palate and long finish</td>
<td></td>
</tr>
</tbody>
</table>

RED WINE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bodegas Campo Reales 2014</td>
<td>6.50</td>
</tr>
<tr>
<td>(12.5% ABV) Tempranillo</td>
<td></td>
</tr>
<tr>
<td>Spain</td>
<td>18.00</td>
</tr>
<tr>
<td>Andrea Reserva</td>
<td>35.00</td>
</tr>
<tr>
<td>Spain, 2013</td>
<td></td>
</tr>
<tr>
<td>Spices, dark fruits and a little oak lead to a well-structured finish</td>
<td></td>
</tr>
<tr>
<td>Fleurie, Potel Aviron</td>
<td>43.00</td>
</tr>
<tr>
<td>France, 2013</td>
<td></td>
</tr>
<tr>
<td>Aromas of fresh red currants and strawberry. Light, with an elegant finish.</td>
<td></td>
</tr>
<tr>
<td>Los Aguilares Vinho Tinto</td>
<td>44.00</td>
</tr>
<tr>
<td>Portugal, 2013</td>
<td></td>
</tr>
<tr>
<td>Aromas of plum, red cherry and fennel. Full and rich in the mouth.</td>
<td></td>
</tr>
</tbody>
</table>

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.