

2018

## Hatch & Sons Menu 2018

Hatch & Sons

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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,<br>GRANOLA, KILLOWEN YOGHURT.....                 | 3.50 |
| ORGANIC PORRIDGE<br>TOASTED SEEDS, MILK, HONEY.....                       | 3.80 |
| TWO SLICES TOASTED<br>BROWN SODA BREAD.....                               | 2.70 |
| SCONE WITH BUTTER & JAM OR MARMALADE..                                    | 3.50 |
| DOUBLE BAKED EGGS, BROWN SODA BREAD,<br>BACON, SAUSAGE, ROAST TOMATO..... | 9.50 |
| DOUBLE BAKED EGGS, ROAST TOMATO<br>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,<br>COOLEA, ONION RELISH, RAPESEED MAYO...                       | 6.75 |
| ST TOLA GOAT'S CHEESE,<br>ROASTED ROOTS, BEETROOT RELISH,<br>TOASTED SEEDS, RAPESEED MAYO..... | 6.75 |
| PULLED SPICED BRISKET, CULTURED FOOD<br>COMPANY KIMCHI, TOMATO & RAPESEED MAYO                 | 7.50 |
| WICKLOW CHEDDAR, ROAST IRISH HAM,<br>RELISH, TOMATO, RAPESEED MAYO.....                        | 6.75 |
| IRISH FREE-RANGE CHICKEN, TOMATO,<br>RAPESEED MAYO.....  | 6.75 |

ADD TODAY'S SALAD 3.00

### SALADS

|   |       |
|---|-------|
| IRISH FREE-RANGE CHICKEN,<br>SODA BREAD CROUTONS, MOSSFELD,<br>BUTTERMILK DRESSING..... | 11.75 |
| ST TOLA GOAT'S CHEESE,<br>ROAST PEAR, CANDIED WALNUTS,<br>VINAIGRETTE.....              | 11.75 |
| SMOKED MACKEREL, ROASTED ROOT<br>VEGETABLES, MUSTARD DRESSING...                        | 11.75 |
| SUPER-FOODS SALAD WITH HERO<br>SPROUTS AND HEDGEROW DRESSING.....                       | 11.75 |
| ADD CHICKEN 3.00  |       |
| GREEN SALAD.....  | 3.50  |

### BOARDS

|  |       |
|--|-------|
| CHEESE:<br>COOLEA, MOSSFELD,<br>ST TOLA, CHUTNEY, CRACKERS.....  | 12.00 |
| SMOKED FISH:<br>BURREN SMOKEHOUSE SALMON & MACKEREL,<br>PICKLED CUCUMBER, BROWN SODA BREAD,<br>CREAM CHEESE..... | 14.00 |
| MIXED:<br>BURREN SMOKEHOUSE SALMON, SPICED<br>BEEF, COOLEA, BROWN SODA BREAD,<br>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.....<br>(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.

IRISH KITCHEN

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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<br>EARL GREY, PEPPERMINT) |      |

### OTHER DRINKS

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

GLASS 175ML PICHET 500ML BOTTLE 750ML

6.50 18.00

31.00

33.00

36.00

### 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

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