Hatch and Sons Main Menu 2017

Hatch and Sons

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<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ALL DAY</strong></td>
<td></td>
<td><strong>SALADS</strong></td>
<td></td>
</tr>
<tr>
<td>Poached seasonal fruit, granola, Killowen yoghurt</td>
<td>3.50</td>
<td>Irish free-range chicken, soda bread croutons, Mossfield, buttermilk dressing</td>
<td>11.75</td>
</tr>
<tr>
<td>Organic porridge toasted seeds, milk, honey</td>
<td>3.80</td>
<td>St Tola goat’s cheese, roast pear, candied walnuts, vinaigrette</td>
<td>11.75</td>
</tr>
<tr>
<td>Two slices toasted brown soda bread</td>
<td>2.70</td>
<td>Smoked mackerel, roasted root vegetables, mustard dressing</td>
<td>11.75</td>
</tr>
<tr>
<td>Scone with butter &amp; jam or marmalade</td>
<td>3.50</td>
<td>Super-foods salad with hero sprouts and hedgerow dressing</td>
<td>11.75</td>
</tr>
<tr>
<td>Double baked eggs, brown soda bread, bacon, sausage, roast tomato</td>
<td>9.50</td>
<td>Add chicken 3.00</td>
<td></td>
</tr>
<tr>
<td>Double baked eggs, roast tomato and soda bread</td>
<td>6.50</td>
<td><strong>GREEN SALAD</strong></td>
<td>3.50</td>
</tr>
<tr>
<td>Soup(350ml), brown soda bread, butter</td>
<td>5.80</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MANNS</strong></td>
<td></td>
<td><strong>BOARDS</strong></td>
<td></td>
</tr>
<tr>
<td>Beef &amp; Guinness Stew</td>
<td>10.50</td>
<td><strong>CHEESE</strong></td>
<td></td>
</tr>
<tr>
<td>Today’s Hot Dish</td>
<td>13.00</td>
<td>Burren Smokehouse Salmon &amp; Mackerel</td>
<td>12.00</td>
</tr>
<tr>
<td>Fishcakes, salad</td>
<td>14.00</td>
<td>Mixed: Burren Smokehouse Salmon, Spiced Beef, Coolea, Brown Soda Bread, Cream Cheese, Pickle</td>
<td>15.00</td>
</tr>
<tr>
<td>Burren Smoked Salmon Plate</td>
<td>14.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BLAAS</strong> (A SOFT WHITE ROLL FROM WATERFORD)</td>
<td></td>
<td><strong>SMOKED FISH</strong></td>
<td></td>
</tr>
<tr>
<td>Dry-cured Bacon, 5.80 Sausage</td>
<td>5.50</td>
<td>Burren Smokehouse Salmon &amp; Mackerel, pickled cucumber, brown soda bread, cream cheese</td>
<td>14.00</td>
</tr>
<tr>
<td>Traditional Irish spiced beef, Coolea, onion relish, rapeseed mayo</td>
<td>6.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>St Tola goat’s cheese, roasted roots, beetroot relish, toasted Seeds, rapeseed mayo</td>
<td>6.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pulled spiced brisket, Cultured Food Company kimchi, tomato &amp; rapeseed mayo</td>
<td>7.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wicklow Cheddar, Roast Irish ham, relish, tomato, rapeseed mayo</td>
<td>6.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Irish free-range Chicken, tomato, rapeseed mayo</td>
<td>6.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Add today’s salad 3.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CAKES AND BAKING</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit crumble and cream</td>
<td>5.70</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flourless Orange-almond Cake</td>
<td>4.70</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brownie</td>
<td>3.70</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>4.70</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Farmhouse Cookie</td>
<td>2.60</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Murphy’s Ice Cream, 125 ml tub</td>
<td>3.95 (Vanilla, Caramel, Chocolate)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SUPPER CLUB</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**IRISH KITCHEN HATCH & SONS**

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

**SELECTION OF DRINKS**

<table>
<thead>
<tr>
<th>COFFEE</th>
<th>WHITE WINE</th>
<th>RED WINE</th>
<th>GLASS</th>
<th>PICHET</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COFFEE</strong></td>
<td></td>
<td></td>
<td>175ml</td>
<td>500ml</td>
<td>750ml</td>
</tr>
<tr>
<td>Flat white 16cl</td>
<td>3.40</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Americano 20cl</td>
<td>3.20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cappuccino 20cl</td>
<td>3.40</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Latte 35cl</td>
<td>3.40</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Double Espresso 5cl</td>
<td>3.20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mug of coffee 30cl</td>
<td>3.20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee to Share 60cl</td>
<td>5.90</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TEA</strong></td>
<td></td>
<td></td>
<td>175ml</td>
<td>500ml</td>
<td>750ml</td>
</tr>
<tr>
<td>Mug of Barry’s Tea</td>
<td>2.30</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pot of Barry’s Tea (for 2)</td>
<td>4.90</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Java Republic Teas (berry fruity, green, camomile, earl grey, peppermint)</td>
<td>2.60</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>OTHER DRINKS</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tipperary Still/ Sparkling Water 25/75cl</td>
<td>2.00/4.00</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Lemonade</td>
<td>3.00</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Orange Juice</td>
<td>3.00</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Earl Grey Iced Tea</td>
<td>2.60</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>3.60</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Earth Organic Minerals</td>
<td>3.00</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>WHITE WINE</strong></th>
<th></th>
<th></th>
<th>175ml</th>
<th>500ml</th>
<th>750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maison Coquard 2013</td>
<td>(11.5% abv) Sauvignon Blanc</td>
<td>France</td>
<td>6.50</td>
<td>18.00</td>
<td></td>
</tr>
<tr>
<td>Muros Antigos Vinho Verde</td>
<td>Portugal, 2014</td>
<td>Think apricot, lime and mineral, bright, fresh and zingy</td>
<td></td>
<td></td>
<td>31.00</td>
</tr>
<tr>
<td>Villa Blanche</td>
<td>France, 2014</td>
<td>Clean and bright on the nose with hints of almonds. It has a lovely fresh, rounded finish.</td>
<td></td>
<td></td>
<td>35.00</td>
</tr>
<tr>
<td>Condes de Albarei Albarino</td>
<td>Spain, 2014</td>
<td>Orange, grapefruit and white flowers lead to a rich mid palate and long finish</td>
<td></td>
<td></td>
<td>36.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>RED WINE</strong></th>
<th></th>
<th></th>
<th>175ml</th>
<th>500ml</th>
<th>750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bodegas Campos Reales 2014</td>
<td>(12% abv) Tempranillo</td>
<td>Spain</td>
<td>6.50</td>
<td>18.00</td>
<td></td>
</tr>
<tr>
<td>Andreza Reserva</td>
<td>Spain, 2013</td>
<td>Spices, dark fruits and a little oak lead to a well-structured finish</td>
<td></td>
<td></td>
<td>33.00</td>
</tr>
<tr>
<td>Fleurie, Potel Aviron</td>
<td>France, 2013</td>
<td>Aromas of fresh red currants and strawberry, light, with an elegant finish</td>
<td></td>
<td></td>
<td>43.00</td>
</tr>
<tr>
<td>Los Aguilares Vinho Tinto</td>
<td>Portugal, 2013</td>
<td>Aromas of plum, red cherry and fennel. Full and rich in the mouth.</td>
<td></td>
<td></td>
<td>44.00</td>
</tr>
</tbody>
</table>

**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.

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**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.