

Bouchon

2 COURSES €20

TUESDAY - THURSDAY 5.30pm- 7pm
FRIDAY - SATURDAY 5.30pm - 6.30pm

STARTERS

Crisp beignets of seafood
smoked garlic aioli & rocket & sun blushed tomato salad

House cured & smoked salmon loin
beetroot twice, herbs & olive oil

Charred Tipperary Brie on sourdough
blood orange, warm walnut dressing & tossed leaves

Today's freshly prepared soup
Guinness soda bread & creamery butter

Presse of dressed rilette of pork shoulder
fig, Xeres vinegar & brioche

MAINS

Roast breast of Irish chicken
sweet potato puree, smoked bacon, roast hazelnuts & shallot jus

Tender Confit of Duck
sugar & spice roast plums, aromatic jus roti

9hr braised belly of pork
boudin noir, apple, & braising liquor sauce

Butter basted seabass fillet
crisp greens, miso emulsion & ponzu dressing

Slow cooked featherblade of Irish beef
green beans, wild mushrooms, black pepper jus

Please ask your server for details of our house aged Irish beef options

TO FOLLOW

Classic crème brulée, medjool date parfait

Black forest sundae ala mode ; chocolate torte, compote of black cherries, cherry ice cream

Tonights selected house matured cheese- served with fruit, crackers, truffle honey

Assiette of fine ice creams & sorbet

Eton mess of meringue & lemon curd, confit of lemon, bergamot sorbet