

= B O U C H O N =

WEEKEND SET MENU

Starters

Soud du jour 10 (8,10,12)

Whipped Goats Cheese

Figs, honey, apple compote, crisp sourdough & rocket salad (1,7)

Feather Blade of Beef & Truffle Croquettes

Carrot slaw, horseradish Ketchup (1,3,7,10)

Panko Prawn +3

Pickled ginger, roasted sesame seeds, wasabi mayo (1,2,3,4,10,11)

Mains

Chargrilled Chicken Supreme

Roast vegetables, creamy mash & red wine jus (7,9,10)

Fresh Grilled Market Fish

Sautéed seasonal vegetables, crushed herb baby potato & prawn velouté (1,2,4,7,9,12)

Char-Grilled 28-Day Aged Irish Striploin Steak 10oz +9

Grilled onions, sautéed chestnut mushrooms, French fries & pepper sauce (7,12)

Butternut Squash Gnocchi

Pickled apple, warm Burrata, pumpkin seeds condiment (V,1,7,8)

-Vegan Option Available (Ask your Server)-

All main courses are served with seasonal vegetable

Desserts

Baked Chocolate Fondant, Vanilla Ice cream (1wh,3,7,8pe)

Baileys cream Panna Cotta, Shortbread biscuit, vanilla ice cream (1,3,7)

Trio of Homemade Ice Cream & Sorbet (1,7,8)

Selection Of Irish & French Cheese Fruit & Crackers (1wh,7,8a)

ALLERGENS: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybean; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame; 12 Sulphites; 13 Lupin; 14 Mollusks. (V) Vegetarian. **Cereals:** Wh Wheat, O Oats, B Barley, R Rye. **Nuts:** A Almonds, W Walnuts, P Peanut, Pi Pistachio, Ca Cashew, Ch Chestnuts, Pe Pecan. Nuts Are Used in Our Kitchen - Hence All Products May Contain Traces of Nuts.

All Deep-Fried Products, Including Chips May Contain Traces of Gluten from Previous Products. Our Suppliers: Swans On the Green, Nicks Fish, La Rousse, Redmonds Fine Foods, Doyle Meats.

10% Service Charge Applies to All Parties Of 7 Or More, All Gratuities & Service Charges Go to Employees.