

# Bouchon

Wednesdays & Thursdays

2 courses €30

3 courses €33

(Supplements may apply)

## Starters

Starters:

Today's freshly prepared soup served with Guinness soda bread & creamery butter (1,7,9)

Macroom Buffalo Bocconcini, warm chorizo & basil, pine nut, rocket (1,7,8,10)

Poached Prawns & smoked salmon, avocado & cucumber salad (+€3)(2,3,10,12)

Duck Croquettes, Asian slaw, hoisin & chili sauce, garden leaves (1,3,6,7,10,11)

## Mains

Grilled Free Range Chicken Supreme, gnocchi, baby spinach, wild mushroom sauce (1,3,7)

Pan Seared Hake fillet, prawn risotto, sauce vierge (+€4) (2,4,7,9)

Char-grilled 28-day aged Irish Striploin steak -10 oz green beans & almond butter, skinny fries, plum tomato provencal, pepper sauce or garlic butter(+€7) (1,7,8,12)

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Roast Butternut Squash, Thai yellow curry, basmati rice, chargrilled tender stem broccoli (7,9,10)

## Side orders €5 each

Posh cheese and garlic fries (3,7) / tossed salad (10) skinny chips / seasonal vegetables

## Desserts

Selection of Irish and French cheese to share, fruit, crackers, truffle honey (+€3) (1,7,8)

Baked chocolate fondant, pistachio ice cream(1,3,7,8)

Baileys Crème Brulee, Double chocolate ice cream (3,7)

Trio of homemade ice creams & sorbet (1,7,8)

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Lemon prosecco 'float': prosecco, lemon sorbet, raspberries (+€3)

Menu price includes:

Homemade breads & herb oil, farmhouse butter, bottled still water

All our beef is of Irish origin. All our meat is supplied by Doyle Catering Meats Rathcoole. Fish is supplied by Nicholas Lynch Ltd.  
Fruit & vegetables are supplied by Swans on the Green.

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 Molluscs

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.

Please inform your server about any allergies or dietary requirements. A file menu with all allergens is available from our staff upon request. Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.