

- **BOUCHON** -
A LA CARTE

---PRE-DRINKS

The Hugo 13, Negroni 13, Spicy Coconut Margarita 13, Whiskey Sour 13

---TO START

Crab Claws 17

Garlic butter, homemade focaccia (1,2,7)

Prawns & Squid 16

Grilled calamari, tempura prawns, confit tomato & sauce Vierge (1,2,3,7,12)

Brie Tart 13

Black figs, walnuts, cranberry herb salad, balsamic dressing (1,3,7,8W,12 V)

Pork belly 15

Confit with smoked black pudding, red cabbage puree, jus (1,7,12)

Seasonal Soup 10 (1,7)

---MAINS

Chicken 27

Sweet potato cream, spinach & mushroom bouchée, potato fondant, lemon & capers (1,3,7,12)

Hake 29

Miso glazed, potato fondue, mussels & saffron cream (1,2,4,7,12)

Gnocchi Parisienne 25

Jerusalem artichoke, haricot beans, chanterelle, pine nuts, green leaves. (1,3,7,8)

8oz Beef Fillet 39

Charred romaine lettuce, confit garlic dressing, chimichurri, chunky chips (2.3.7.12)

10oz Striploin Steak 37

Confit Tomato, grilled mushroom, chunky chips, pepper sauce (7.8A.12)

---SIDES

Truffle & Parmesan Fries 7

(1wh,3,7)

House made Onion Rings 6

(1wh,3,7)

Chargrilled baby

Broccoli & carrots, Ponzu

dressing 6

House Salad 6 (10)

Chunky chips 6 (1wh,7)

Creamy mash 6 (7)

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. (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.

10% Service Charge Applies to All Parties Of 6 Or More, All Gratuities & Service Charges Go to Employees.