

Bouchon

Wednesdays & Thursdays

2 courses €28

3 courses €30

(Supplements may apply)

Starters

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

Macroom buffalo mozzarella, roast peach, cashew & basil dressing, rocket (7,8,10)

Castletownbere Crab & Ballycotton smoked salmon, pickled fennel & cucumber salad,

avocado (+€3) (2,4,9,10)

Duck Croquettes, harissa & yogurt dressing, fresh herb & summer leaf leaves (1,3,7)

Mains

Grilled Free Range Chicken, smashed potatoes, sweet potato puree, wilted kale, pine nuts, spiced butter (7,8)

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

Char-grilled 28-day aged Irish Striploin steak -10 oz, roast parsnip & baby carrots, balsamic glazed red onion, skinny fries, pepper sauce or garlic butter

(+€7) (1,7,12)

Fried Cauliflower, hazelnut cream, curried lentils, beurre noisette & mustard vinaigrette (7,8,10,12)

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)

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.