

Wednesdays
&
Thursdays all night,
Friday 5pm to 7pm

Bouchon

2 courses €35
3 courses €38

Pre-Dinner Cocktails:

Hellfire club Tequila, pineapple, vanilla, lime & tabasco (3,12) **€13**
Old fashioned Bulleit Bourbon, agave, orange & Angostura bitters (12) **€14**
Passion fruit martini Vodka, Passoa, Passion fruit, lime, Vanilla Sugar (3,12) **€13**
Hugo Prosecco, Elderflower, lemon & mint (12) **€13**

Starters:

Prawn&Seafood Beignets Roast Peppers, Fennel salad & smoked garlic Aioli (1WH,3,4,7)
Smoked Duck Breast Beetroot salad, Clementines and Almonds crumb (8A)
Baked Brie Tart (V) Spiced Plums, rocket salad (1WH,2,3,7,10)
Soup du jour (1WH,7,9)

Mains:

Roast Chicken Supreme
Roast Mediterranean vegetables & pomme puree, Chicken jus. (1WH,7,8CH,9,12)
Pan Fried Fillet of Cod
Potato Fondant, roasted Fennel, Mussels, white wine sauce. (2,4,7,12)
Char-grilled 28-day aged Irish Striploin of beef 10oz. +€9
Roasted Padron peppers, Salsa Verde, French fries & Pepper sauce. (7,12)
Spiced Carrot Risotto (V)
Ricotta cheese, Honey Tahini. (5,7,11)

Side orders

Truffle & Parmesan fries (1WH,3,7) €6.50	Onion Rings (1WH,3,7) €6
Sauteed green vegetable garlic & lemon €6	House salad (10) €6
Skinny Fries (1WH,7) €6	Mashed Potatoes (7) €6

Desserts

Baked Chocolate Fondant, praline ice cream (1WH,3,7,8PE)
Vanilla Crème Brulee, apple crumble ice cream (1WH,3,7,8A)
Trio Of Homemade ice cream & Sorbet (1,7,8)
Baileys Affogato, vanilla ice cream, coffee & baileys cream (3,7,12) **+€3**
Selection of Irish & French cheese, fruit & crackers (1WH,7,8A) **+€2**

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 10 or more, All gratuities & service charges go to employees.

