

BOUCHON -

PRE-THEATRE 2 COURSE 38 - 3 COURSE 41

Starters

Soup du jour (1wh,7,9)

Salmon Rilette

Fresh dill & orange zest, pomme Anna & Crème fraîche (4.7)

Prawns & Squid

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

Brie Tart

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

Pork belly

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

Mains

Chicken

Sweet potato cream, spinach & mushrooms bouchée, creamy mash, lemon & caper sauce (1,3,7,12)

Hake

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

Wagyu Burger

100% Irish Wagyu beef, Knockanore oak smoked cheese, baby gem, pickled onions, house sauce, chunky chips (1w,3,7,10)

Gnocchi Parisienne

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

10oz Beef Striploin Steak +9

Baby Gem with confit garlic dressing, chunky chips, pepper sauce (7.8A.12)

8oz Beef fillet Steak +12

Baby Gem with confit garlic dressing, chunky chips, pepper sauce (7.8A.12)

Desserts

Chocolate Fondant, chocolate soil, strawberry, vanilla ice cream

Vanilla Crème Brûlée, rhubarb compote (1,3,7)

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

Tiramisu' (1wh,3,7,8)

Irish & French cheese Platter, 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 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 S.C. & gratuities go directly to employee