

~ B O U C H O N ~

PRE-THEATRE

Wednesday & Thursdays All Night
Fridays & Saturdays 5pm to 6pm

2 Course 37
3 Course 40

Starters

Bouchon Autumn Salad

Balsamic glazed roasted vegetables, smoked cashew nut & garden leaves (8,10,12)

Whipped Goats Cheese

Figs, honey, apple compote, crisp sourdough & rocket salad (1,7)

Feather Blade of Beef & Truffle Croquettes

Carrot slaw, horseradish Ketchup (1,3,7,10)

Panko Prawn +3

Pickled ginger, roasted sesame seeds, wasabi mayo (1,2,3,4,10,11)

Mains

Pan Fried Chicken Supreme

Spinach risotto, grilled artichoke, red pepper coulis & sauce Fricassee (1,7,10,12)

Fresh Grilled Market Fish

Sautéed seasonal vegetables, crushed herb baby potato & prawn velouté (1,2,4,7,9,12)

Char-Grilled 28-Day Aged Irish Striploin Steak 10oz +9

Grilled onions, sautéed chestnut mushrooms, French fries & pepper sauce (7,12)

Butternut Squash Gnocchi

Pickled apple, warm Burrata, pumpkin seeds condiment (V,1,7,8)

-Vegan Option Available (Ask your Server)-

Side Orders

Truffle & Parmesan

Fries (1wh,3,7)

Onion Rings (1wh,3,7)

€7

€6

Sauteed Green Vegetable Garlic

& Lemon

€6

House Salad (10) €6

Skinny Fries (1wh,7) €6

Creamy mash (7) €6

Desserts

Baked Chocolate Fondant, Vanilla ice cream (1wh,3,7,8pe)

Panna Cotta, Sallins strawberry, Passion fruit Ice cream (3,7)

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

Pistachio Affogato, Pistachio Ice Cream, coffee & white chocolate cream **+€3**

Selection Of Irish & French Cheese Fruit & Crackers (1wh,7,8a) **+€3**

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.