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BOUCHON -
A LA CARTE

---PRE-DRINKS

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

---TO START

Salmon Rillettes 17

Fresh dill & orange zest, pomme Anna & Crème fraîche (4,7)

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

Roast Turkey Crown 27

Wrapped in streaky bacon, honey glazed carrots, Brussels sprouts, creamy mash and sage jus. (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

Baby Gem with confit garlic dressing, pepper sauce, chunky chips (2,3,7,12)

10oz Striploin Steak 37

Baby Gem with confit garlic dressing, pepper sauce, chunky chips (2,3,7,12)

---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.