

BOUCHON -

A LA CARTE

PRE-DRINKS

The Hugo 14

Negroni 14

Spicy Coconut Margarita 14

TO START

Gambas 17

Grilled with smoked garlic, black lime butter & House focaccia(1wh,2,7,12,14)

Beef brisket 15

Slow braised, crispy wonton, miso aioli & chilli jam (1,3,6,7,10,12,14)

Seafood Beignets 16

House Thai green curry, mussels (1wh,2,4,7,14)

Burrata 15 (v)

Grilled peach, Cantaloupe melon, pecan & hot honey (7,8pe)

Seasonal Soup 11 (1wh,7)

MAINS

Monkfish 29

Crushed baby potato, cherry tomato, chilli & parsley Butter (4,7)

Duck leg confit 28

Braised red cabbage, creamy mash, red wine Jus (7,9,10,12)

Risotto 25

Wild Duxelles mushrooms, tempura oyster mushrooms, truffle & Parmesan (7,12)

8oz Beef Fillet 41

Potato & artichoke croquette, Hen of woods mushroom, Café de Paris butter
(7,11,12)

10oz Striploin Steak 38

Crispy onion ring, watercress, Brandy pepper sauce, chunky chips (,7.12)

SIDES

Truffle & Parmesan Fries 7

(1wh,3,7)

House made Onion Rings

6.50 (1wh,3,7)

**Chargrilled
vegetables with Ponzu**

dressing (6) 6.5

House Salad 6.50 (10)

Chunky chips 6.50 (1wh,7)

Creamy mash 6.5 (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.