

Bouchon

Pre-Dinner Cocktails:

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

Starters:

- Seafood Duo**, Beignets & Prawn cocktail, Fennel salad (12,3,4,7,10,12) €15
Smoked Duck, Beetroot salad, Clementines & Almond crumb. (8) €15
Grilled Goat cheese, Spiced Roast Plum, pecan Crumb, rocket. (7,8,10) €13
Today's freshly prepared Soup served with Guinness soda bread & creamery butter. (1,7,9) €9

Mains:

- Chargrilled Chicken Supreme**
Braised red Cabbage, creamy mash, chicken Jus (7,9,10,12) €27
Pan Fried Fillet of Hake
Potato Fondant, roasted fennel, mussels & white wine sauce. (2,4,7,12) €29
Char-grilled 28-day aged Irish Striploin of beef 10 oz.
Roasted Padron peppers, Salsa Verde, French fries & Pepper sauce. (7,12) €36
Char-grilled 28-day aged Irish Fillet of beef 8 oz.
Roasted Padron peppers, Salsa Verde, Mashed Potato & Pepper sauce. (7,12) €39
Spiced Carrot Risotto, Ricotta, Honey tahini. (5,7,11) €25

Side orders €6

- Truffle & Parmesan fries (3,7) +0.50c
Sautéed green vegetable garlic & lemon
Onion Rings (1,7)
House salad (10)
Skinny Fries (7)
Creamy mashed Potato (7)

All our beef is of Irish origin. Doyle Catering Meats Rathcoole supply all our meat. Fish is supplied by Nicholas Lynch Ltd. Fruit & Vegetables are supplied by Swans on the Green.

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

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.

10 % SERVICE CHARGE FOR ALL GROUPS OF 10 OR MORE.
ALL TIPS GO DIRECTLY TO THE EMPLOYEES.