

# B O U C H O N -

PRE-THEATRE 2 COURSE 39- 3 COURSE 42  
WEDNESDAY & THURSDAY ALL NIGHT  
FRIDAY & SATURDAY until 6pm

## **TO START**

### **Gambas**

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

### **Beef brisket**

Slow braised, crispy wonton, miso aioli & chilli jam (1,2,3,6,7,10,12,14)

### **Seafood Beignets**

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

### **Burrata (v)**

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

### **Seasonal Soup (1wh,7)**

## **MAINS**

### **Monkfish**

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

### **Duck leg confit**

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

### **Risotto**

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

### **Wagyu Burger**

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

### **10oz Striploin Steak**

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

## **DESSERT**

**Baked Chocolate Fondant**, Vanilla Ice Cream (1WH,3,7,8PE)

**Banoffee pie**, Dulce de leche, coconut flakes, whipped cream (1,3,7)

**Parfait**, White chocolate, almond crumb, miso caramel, raspberry ice cream (1.3.7)

**Trio of Ice Creams & Sorbet** (1,7,8)

**Selection of Irish & French Cheese** Truffle honey, Fruits, 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 Gratuities & Service Charges Go to Employees.