

Bouchon

Starters:

- Today's freshly prepared soup served with Guinness soda bread & creamery butter €8 (1,7,9)
Charred Goats Cheese, beetroot, maple glazed walnuts, rocket €12 (7,8,10)
Slow Braised Pork Belly, confit apple, fennel & pea salad €13 (9,10,12)
Smoked Salmon & Poached Salmon, avocado & sundried tomato dressing €15 (3,4,10)
Duck Rilette, vegetable pickle salad, sourdough toast €12 (1,9,10)

Mains:

- Marinated Chicken Supreme, fondant potato, cauliflower & almond puree, baby carrots, double chicken jus €26 (2,6,7,8,9,10)
Pan Fried Loin of Cod & Shrimp, Hasselback potato, braised baby gem, celeriac, shrimp jus €29 (2,4,7,9,10,12)
Char-grilled 28-day aged Irish Striploin steak -10 oz, roast button mushroom, asparagus, cherry tomatoes, chips & pepper sauce €35 (7,12)
Char-grilled 28 day aged Irish Fillet steak -8 oz, roast button mushroom, asparagus, mash & pepper sauce €39 (7,12)

- Crispy Corn Fritters, corn puree, smoked beans €22 (1,3,7)

Side orders €5 each

- Posh cheese and garlic fries (3,7) / tossed salad (10) / skinny chips / mash (7)

Desserts:

- Selection of Irish and French cheese, fruit, crackers, truffle honey €9.5 (1,7,8)
Baked chocolate fondant, pistachio ice cream €9.5 (1,3,7,8)
Baileys Crème Brulee, double chocolate ice cream €9.5 (3,7)
Trio of homemade ice creams & sorbet €9.5 (1,7,8)
Lemon Prosecco Float - prosecco, lemon sorbet, raspberries €12

Menu price includes:

Homemade breads & herb oil, farmhouse butter, bottled still water & a side of seasonal vegetables for the table

All our beef is of Irish origin. All our meat is supplied by Doyle Catering Meats Rathcoole. 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.

Please inform your server about any allergies or dietary requirements. Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.