

Wednesdays
&
Thursdays all night,
Friday 5pm to 630pm

Bouchon

2 courses €30

3 courses €33

(Supplements may apply)

Pre-Dinner Cocktails:

Hellfire club Tequila, pineapple, vanilla, lime & tabasco €13

Old Fashioned Bourbon, agave, orange & angostura bitters €13

Passion fruit Martini Vodka, Passoa, Passion fruit, lime, Pineapple, Vanilla Sugar €13

Hugo Prosecco, Elderflower, lemon & mint €12

Starters:

Cod Brandade, red pepper tapenade, crisp sourdough

Macroom Buffalo Mozzarella, Heirloom tomato, roast garlic and black pepper olive oil

Duck Croquette, Asian cucumber, sesame ginger soya dressing. +€3

Today's freshly prepared Soup served with Guinness soda bread & creamery butter.

Mains:

Chargrilled Chicken Supreme Fillet

Sauté baby kale, sweet potato cream, celeriac fondant, tarragon red wine jus.

Pan Fried Fillet of Hake with grilled Calamari

Cucumber pickle, crispy herbs potato, fennel, tear drops pepper. +€4

Char-grilled 28-day aged Irish Striploin of beef 10oz. +€9

Baby "Nicoise" style salad, chips & pepper sauce.

Cannelloni

Filled with ricotta and wild mushroom

Side orders €5

Posh cheese & garlic fries

House salad

Skinny Fries

Desserts

Baked chocolate fondant, praline ice cream

Baileys Crème Brulée, double chocolate ice cream

Trio of homemade ice creams & sorbet

Lemon prosecco 'float', prosecco, lemon sorbet, raspberries (+€3)

Selection of Irish and French cheese to share, fruit, crackers, truffle honey. (+€3)

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.

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