

~ B O U C H O N ~

PRE-THEATRE

Wednesday & Thursdays All Night
Fridays & Saturdays 5pm to 6pm

2 Course 37
3 Course 40

Starters

Bouchon Summer Salad

Avocado, confit tomato, pinenuts, wasabi & sesame (8,10,12, Vegan)

Macroom Buffalo Mozzarella

Roast red pepper, olive tapenade (7,10)

Smoked Haddock Beignets

garden pea and fennel salad, horseradish emulsion (1,3,4,7,12)

Slow Cooked Duck Leg Confit +2

Green apple compote, celeriac remoulade (2,3,7,10,12)

Mains

Grilled Chicken Supreme

Herbs, lemon, garlic yogurt, roast figs, mango sauce and creamy mash (7)

Grilled Hake with Gambas

Fennel & dill, citrus salad, Prawns bisque and crispy potatoes (2,4,7,9,12)

Char-Grilled 28-Day Aged Irish Striploin steak 10oz +9

Asparagus, cherry tomato, French fries & pepper sauce (7,12)

Grilled Halloumi and Tempura Paneer

Raspberry salad, pistachio & blueberry sauce, sweet potato fries (1,7,8v)

-Vegan Option Available (Ask your Server)-

Side Orders

Truffle & Parmesan

Fries (1wh,3,7)

Onion Rings (1wh,3,7) 6

7

Sauteed Green Vegetable Garlic

& Lemon

6

House Salad (10) 6

Skinny Fries (1wh,7) 6

Creamy mash (7) 6

Desserts

Baked Chocolate Fondant, Vanilla ice cream (1wh,3,7,8pe)

Panna Cotta, Sallins strawberry, Passion fruit Ice cream (7)

Trio of Homemade Ice Cream & Sorbet (1,7,8)

Pistachio Affogato, Pistachio Ice Cream, coffee & white chocolate cream +3

Selection Of Irish & French Cheese Fruit & Crackers (1wh,7,8a) +3

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 Mollusks. (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.

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. Our Suppliers: Swans On the Green, Nicks Fish, La Rousse, Redmonds Fine Foods, Doyle Meats.