

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 €13
Hugo Prosecco, Elderflower, lemon & mint €12

Starters:

- Cod Brandade**, red pepper tapenade, crisp sourdough. €12
Macroom Buffalo Mozzarella, Heirloom tomato, roast garlic and black pepper olive oil. €13
Duck Croquette, Asian cucumber, sesame ginger soya dressing. €14
Today's freshly prepared Soup served with Guinness soda bread & creamery butter €8

Mains:

Chargrilled Chicken Supreme Fillet

Sauté baby kale, sweet potato cream, celeriac fondant, tarragon red wine jus. €26

Pan Fried Fillet of Hake with grilled Calamari

Cucumber pickle, crispy herbs potato, fennel, tear drops pepper. €29

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

Baby "Nicoise" style salad, chips & pepper sauce. €35

Char-grilled 28-day aged Irish Fillet of beef 8 oz.

Baby "Nicoise" style salad, Fondant potato & pepper sauce. €39

Cannelloni, wild mushroom and ricotta cheese €22

Side orders €5

- Posh cheese & garlic fries
- House salad
- Skinny Fries

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.