



Early Bird

Bottomless Still and Sparkling Water 1.5pp

Bon Appetit Experience

Enjoy a 5 Course Surprise Tasting Menu for 30pp (The entire table must avail of the Tasting Menu)

Starters

Chestnut and Wild Mushroom Soup, Tarragon Oil, Nutmeg Crème Fraiche

Char-Grilled Baby Carrot, Smoked Almond Pesto, Pickled White Onion, Goats Mousse

Smoked Chicken & Squash Risotto Balls, Parmesan Mayo, Crispy Sage

Potted Duck Pate, Pickled Cherries, Toasted Brioche, Whipped Mushroom Butter

Suckling Pig Belly, Beet & Hoi Sin Puree, Pickled Baby Beets

Upgrade Your Main Course...

40 Day Dry Aged Hereford **Rib Eye** of Irish Beef,
Grilled Plum Tomato and Green Peppercorn Sauce *(8 Supplement)*

21 Day Dry Aged Hereford **Fillet** of Irish Beef,
Grilled Plum Tomato and Green Peppercorn Sauce *(12 Supplement)*

Main Courses

Spiced Short Rib of Hereford Beef, Braised Red Cabbage, Plum & Beetroot Puree

Potato Gnocchi, Curried Muscat Pumpkin Cream, Walnut Pesto, Poached Hens Egg, Parmesan Foam

Fillet of Atlantic Hake, Blackened Korma Roast Cauliflower, Ginger and Coconut Cream

Slow-cooked Cornfed Chicken Breast, Smoked Bacon & Gruyere Sausage Meat Stuffing, Truffled Celeriac Puree

Sides – All 4.25 or Any 3 for 10.5

Homemade Chunky Chips

Carrot and Parsnip Fries

Rocket and 21-Month Reggiano Parmesan Salad

Glazed Roasted Carrots

Mixed Leaf Salad, Mustard Dressing

Sweet Potato Fries

Tomato and Basil Salad, Balsamic Dressing

Broccoli with Soy and Sesame Seed Dressing

Roast New Season Potatoes, Smoked Paprika and Garlic Oil

2 Courses 25

Available Tuesday to Thursday from 18:00 - 18:45 and Friday and Saturday from 17:00 - 18:15

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.

Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

Follow us on Facebook: Bon Appetit Malahide and Twitter: bonappmalahide