

**Starters**

Whipped Goats Cheese & Baby Carrot Salad Pickled Beets & Black Olive Crumb

S 'n' T - Smoked Salmon with Pork Belly Saffron Mayo, Pickled Ginger & Citrus Dressing

Confit Duck Leg Pickled Slaw, Pomegranate, Peanut Rayu

Chicken & Vegetable Dim Sum Miso & Shitake Broth, Coriander, Spring Onion

Chicken Thigh Satay Nduja & Red Pepper Salsa Lime & Chilli Mayo

**Mains**

Cod Fillet Salt Cod Brandade Herb Salad, Lemon & Garlic Aioli

Roast Corn-fed Chicken Parmesan Gnocchi, Sunblush Tomato, Smoked Bacon Aioli

Grass-Fed Dry Aged Irish Beef 9oz/254g Black Angus Beef Ribeye, Chimichurri, Madeira Jus (*€5 Supplement*)

Wild Mushroom Tartlet Roast Pepper Salsa, Herb Salad, Honey Cashews

Angus Beef Shortrib Balsamic Pickled Onion, Onion Puree, Toasted Garlic Crust, Jus

*Served with a Chef's Selection of Seasonal Side Orders*

**Desserts**

Apple & Cinnamon Crumble Salted Caramel Sauce, Madagascan Vanilla Ice Cream

Chocolate & Cacao Ganache Tart Nut Crumble, Raspberry Sorbet

Baileys Irish Cream Cheesecake Vanilla Ice Cream

Pear & Almond Tart Mixed Berries, Pistachio Ice Cream

3 Courses €50

**Group Menu Selection**

Groups of 10 - 15 can avail from a menu of 5 Starters, 5 Main Courses and 3 Desserts  
Groups of 16 - 29 can avail from a menu of 3 Starters, 3 Main Courses and 3 Desserts  
Groups of 30 - 50 can avail from a menu of 2 Starters, 2 Main Courses and 2 Desserts  
Groups of 50 or more can avail from a menu of 1 Starter, 1 Main Course and 1 Dessert

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.  
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