

Starters

Caesar Salad Romaine Lettuce, Parmesan Shavings,
Homemade Caesar Dressing, Garlic & Herb Croutons, Crispy Bacon

Five Cheese Mac & Cheese Crispy Pancetta, Gruyere & Herb Crumb

Goats Cheese Tart Caramelized Onions, Fivemiletown Goats Cheese, Aged Balsamic

Sweet 'n' Spicy Chicken Wings Blue Cheese Dip, Pickled Chilli, Toasted Sesame Seeds

Salt Cod Beignets Basil Pesto, Mesclun Leaves, Lemon Aioli

Mains

9oz/254g Hereford Ribeye Crispy Onions, Chimichurri, Madeira Jus (8 Supp)

Roast Cornfed Chicken Breast Honey Glazed Thigh, Organic Baby Carrots, Chicken Jus

Herb Crusted Hake Hasselback Potatoes, Poulard Clams, Lemon Butter Sauce

Pan Roasted Tamworth Pork Chop Wild Garlic & Tomato Pesto, Grilled Portobello Mushroom

Gnocchi Cacio e Pepe Grilled Tenderstem Broccoli, Parmesan & Truffle Cream

Sides 5

Truffle & Parmesan Fries

Creamed Potatoes with Aged Gruyere

Confit Baby Potatoes, Rosemary & Garlic Oil

French Fries

Balsamic Roasted Spring Vegetables, Thyme, Fresh Herbs

Tenderstem Broccoli, Sunblush Tomato Pesto & Curried Almonds

Desserts

Pear & Almond Tart Vanilla Cream

Meringue & Passionfruit Cream Macerated Strawberries, Candied Pecan

Apple Crumble Butterscotch Sauce, Honeycomb Ice Cream

Baked Chocolate Cheesecake Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream

Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

2 Courses 25 / 3 Courses 30

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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