

Starters

Barbecue Marinated Chicken Thighs, Burnt Pepper Romesco, Sun-dried Tomato & Chilli Salsa

Warm Goats Cheese Bruschetta, Beetroot Jam, Pinenuts & Walnut Dressing

Salt Cod Beignets, Confit Tomato, Lobster Mayo, Fine Herb Salad

Confit Duck & Wild Mushroom Arancini, Truffle Aioli, Honey & Soy Dressing, Black Olive Crumb

Coconut & Lemongrass Clam Chowder, King Prawns, Smoked Pancetta & Basil Oil

Mains

Pan Fried Cod, Salt Cod Fritters, Hazelnut & Lemon Dressing, Roast Garlic Aioli

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

Sweet Leek & Wild Mushroom Tart, Toasted Pine Nuts, Truffle Cream

Chargrilled 9oz/254g Hereford Ribeye, Crispy Onions, Chimichurri, Madeira Jus (€5 Supp)

Crispy Pork Belly, Homemade Boudin Noir, Cauliflower Purée, Cider & Apple Jus

Served with a Chef's Selection of Seasonal Side Orders

Desserts

Lemon Meringue Tart, Candied Lemon & Mango Sorbet

Apple Crumble, Butterscotch Sauce, Honeycomb Ice Cream

Baked Chocolate Cheesecake, Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream

Strawberry & Passionfruit Eton Mess, Macerated Strawberries, Candied Pecan

3 Courses €35

Group 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)

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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