

Starters

Warm Goats Cheese Bruschetta, Beetroot Jam, Pinenut & 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

Satay Beef Skewers, Peanut Rayu, Pickled Cucumber, Herb Salad

Serrano Ham & Gruyere Croquettes, Celeriac Remoulade, Pommery Mustard Veloute

Mains

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

Roast Cornfed Chicken, Crushed Potato, Braised Red Pepper, Chicken Jus

Wild Mushroom Risotto, Crispy Girolles, Truffle Cream, Parmesan

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

Crispy Pork Belly, Tahini Glaze, Black Sesame & Peanut Crumb, 5 Spice 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

Selection of Homemade Ice Cream, White Chocolate Crumb, Honeycomb, Lemon Curd

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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