

BOEUF & COQ



BY HUGH HEIFER

Set Menu €54.95 pp

STARTERS

Melted Pesto Bread
Raclette, basil pesto, garlic baguette

Boneless Coq
Heff's hot sauce, blue cheese dip

Crispy Calamari
Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce

Duck Pâté
Pink peppercorn crust, toasted baguette, mixed leaves

Garlic Mushroom on Toast
(Vegan option available)
Melted camembert, herb salad, white wine mushroom sauce

MAINS

10oz Prime Rump Steak
This cut has a firm texture and a very rich beef flavour.
Best cooked medium-rare or medium

9oz New York Striploin
A little firmer than a fillet, light even marbling gives this cut a strong beef flavour.
Cooked to your preference

8oz Rib-eye Off The Bone
Highly marbled with large centre of fat, giving this cut a juicy texture & succulent rich flavour.
Best cooked medium-rare or medium

7oz Fillet Mignon
Cut from the tenderloin, very tender steak, low in fat, milder in flavour.
Cooked to your preference

Choose a sauce to accompany your steak: Brandy Peppercorn, Garlic Butter or Red Wine Jus

8oz Prime Boeuf Fromage Burger & Frites
Crispy parma ham, bearnaise, sautéed onion, lettuce, tomato, brioche bun, mature cheddar

Vegan Tofu Steak
Baby spinach, sautéed onion, green beans, peppercorn dusted broccoli, vine tomato sauce

Crispy Breaded Chicken Kiev
Breaded Chicken with roast garlic & herb butter filling

Classic Fish & Chips
House beer batter, tartar sauce, salted lemon

SIDES

Choose one side (extra side €4.00 each)

Skinny Fries
Parmesan & Truffle Frites
Mixes Leaves & Olive Oil
Tomato, Pesto & Leaves

Raclette Potato Gratin
Sautéed Mushroom
Buttered French Beans
Butter Brushed Broccoli

Black Pepper & Truffle Mash
Red Wine Gravy Mash
Buttered Mash Potato

DESSERTS

Banoffee
Chocolate Mousse
Baby Guinness Shot
Espresso Martini (€5.00 supplement)

C.K.LYNCH MMXVII



BOEUF & COQ



BY HUGH HEIFER

Set Menu €64.95 pp

STARTERS

Melted Pesto Bread
Raclette, basil pesto, garlic baguette

Boneless Coq
Heff's hot sauce, blue cheese dip

Crispy Calamari
Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce

Duck Pâté
Pink peppercorn crust, toasted baguette, mixed leaves

Garlic Mushroom on Toast
(Vegan option available)
Melted camembert, herb salad, white wine mushroom sauce

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Best cooked medium-rare or medium

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Crispy parma ham, bearnaise, sautéed onion, lettuce, tomato, brioche bun, mature cheddar

Vegan Tofu Steak
Baby spinach, sautéed onion, green beans, peppercorn dusted broccoli, vine tomato sauce

Crispy Breaded Chicken Kiev
Breaded Chicken with roast garlic & herb butter filling

Classic Fish & Chips
House beer batter, tartar sauce, salted lemon

SIDES

Choose one side (extra side €4.00 each)

Skinny Fries
Parmesan & Truffle Frites
Mixes Leaves & Olive Oil
Tomato, Pesto & Leaves

Raclette Potato Gratin
Sautéed Mushroom
Buttered French Beans
Butter Brushed Broccoli

Black Pepper & Truffle Mash
Red Wine Gravy Mash
Buttered Mash Potato

DESSERTS

Banoffee
Chocolate Mousse
Baby Guinness Shot
Espresso Martini (€5.00 supplement)

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