

Start

Homemade Soup of the Day, Served with Homemade Brown Bread	5.50
Bijou Spiced Fishcake, Lemon & Dill Mayonnaise, Mixed Baby Leaf Salad	6.95
Risotto Verde With Spring Vegetables, Basil, Pesto & Rocket	8.95
Classic Caesar Baby Gem, Pancetta, Garlic Croutons & Parmesan	8.50
Spicy Chicken Salad Organic Mesclun, Salted Peanuts, Chilli Dressing	8.95
Salad of Sprouting Broccoli With Watercress, Feta & Toasted Hazelnuts	8.50
Main Course plate	13.95
Wrights of Marino Smoked Salmon With Broad Bean & Pea Salad & Minted Mayonnaise	8.95
Main Course plate	14.95
Pressed Ham Hock & Foie Gras Terrine, Cauliflower Puree, Celeriac Remoulade & Brioche	9.95

Your Waitress/Waiter will inform you of additional specials on our menu today

Did you know we have one of the most stylish Outside Terrace & Cocktail Bar on the first floor. A great spot to meet for a drink before you dine at Bijou, or continue your evening later into the night. Ramble upstairs and take a look!

"Happy to Host", Christenings, Confirmations, Communions and intimate Weddings, Lunch or Dinner. We can create bespoke menus designed for your party. Just choose your date and we will create just what you are looking for to make it all extra special.

BEEF & PORK & CHICKEN ARE OF IRISH ORIGIN AND SUPPLIED BY KETTYLE IRISH FOODS & M&K MEATS, ROBINSON MEATS & HICKS

Main

Organic Fillet Of Salmon W/ Chive Mash, Leek & Courgette Fricasse & Lemon Caper Butter	16.95
Glazed Lamb Shank W/ Honey & Mustard Roasted Parsnips, Mash & Rosemary Jus	15.95
Pan Fried Chicken Supreme W/ Gnocchi, Chorizo, Cherry Tomato & Spring Onion Cream	17.50
Classic Chicken Caesar Salad Baby Gem, Chicken Breast, Pancetta, Garlic Croutons & Parmesan	16.95
Chargrilled Rib Eye Steak Fries, Rocket & Parmesan Salad & Green Peppercorn Bearnaise	21.95
Chargrilled Homemade 8oz Burger Dubliner Mature Cheddar, Homemade Onion Relish and Fries	15.95
Herb Crumbed Cod Crushed Peas, Fries and Tartare Sauce	16.95
Risotto Verde, With Spring Vegetables, Basil, Pesto & Rocket	16.50
Bijou Fish Casserole " A la Marseillaise" Gurnard, Salmon, Cod, Mussels & Tiger Prawns in a Tomato Broth With Chive Mash	17.95
Bijou Spiced Fishcakes, Lemon & Dill Mayonnaise, Mixed Baby Leaf Salad	13.95
Pan Fried Calves Liver w/ Crispy Bacon Pomme Puree and Tobacco Onions	15.95
<u>Side Orders :</u>	3.75
French Fries	Bijou Tossed Salad
Mash Potato	Rocket Salad
Sugar Snaps	Saute Mushrooms
Cauliflower Gratin	Saute Onions

OUR CHEFS SPECIALS

Desserts

Selection of Ice Creams	6.50
Warm Strawberry & Rhubarb Crumble Vanilla Ice Cream	6.95
Meringue Nest Winter Berry Compote, Vanilla Cream	6.95
Sticky Toffee Pudding With Caramel Fudge Ice Cream	6.95
Mississippi Mud Pie With Jaffa Cake Ice Cream & Orange Syrup	6.95
Selection of Irish Cheese, Quince Jelly, Water Biscuits	8.95

Tea	2.10	Macchiato	2.50
Herbal Teas	2.10	Hot Chocolate	3.00
Americano	2.50	Mocha	3.00
Espresso	2.50	Double Espresso	3.00
Cappuccino	2.50	Latte	2.75

Organic Goats Cheese Salad w/Balsamic Roast Tomatoes, Torn Basil & Pesto Dressing

€9.95

Slow Cooked Gremolata Rolled Pork Belly w/ Roast Butternut Squash, Greens and Candied Apple

€15.95

Bijou Brunch Menu

Available 10:00am-4pm Saturday & Sunday ONLY
Bistro Menu also available turn the page for more details

French Toast	
Compote of Winter Berries & Honey	8.95
Crispy Bacon & Maple Syrup	9.95

Eggs Florentine	10.00
Saute Spinach, toasted English muffin Poached Egg, Hollandaise	

Eggs Benedict	11.95
Saute Spinach, toasted English muffin Poached Egg, Grilled Bacon, Hollandaise	

Chargrilled Hereford Rib Eye Steak	21.95
Home Fries, Fried Egg, Bearnaise	

Bijou Cooked Breakfast	12.95
Bacon, Hicks sausage, Black & White Pudding, Saute Potatoes, Tomato And Fried Eggs with Toast	

Bijou Frittata	11.95
Spinach, Red Pepper, Goats Cheese, Baby Potatoes	