

THE FRENCH ROOMS

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BUSHMILLS

EXAMPLE
MENU

Dinner Menu

Friday and Saturday
6 pm to 9 pm (last orders)



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Dinner Menu



Tasting platter or tiny starter

Bite sized 'hors d'oeuvres priced and sized for mixing, matching, sharing and creating your own platter - tapas style.

Rustic breads (to accompany or by themselves) with unsalted Ballyrashane butter topped with smoked sea salt from North Antrim Smokehouse **or** 'Brighter Gold' rapeseed oil.

Small 1.85 **Medium** 2.85 **Large** 3.85

"Tiny Starters" are not priced to include breads. **Small** breads might be very suitable for one starter but if having a selection, or Rustic Breads as a starter, best choose a larger size.

Aperitif bites Cheese bread sticks, olives & gherkins. 2.95

Mixed nuts Wasabi peas and cashew nuts salted & roasted. 1.85p

Balsamic cipolle onions Delicious Crunchy Baby Borettane onions in a fine Balsamic Vinegar from Modena. 1.95

'Tom & Ollie' Pesto or Tometade **V** 1.85

Smooth chicken liver & fig pâté 2.95

'Tom & Ollie' creamy chilli & basil hummus 1.95

Red sweet peppers stuffed with cream cheese. 3.45

Whole baked goats cheese with a fig chutney. 4.95

Cup of soup - Jocelyne, a tomato based French onion soup served with a cheesy crouton. 2.85

Donegal Smoked salmon with caper berries and a wedge of lemon. 4.00

Selection of cured meats - chorizo superior, saucisson sec & Serrano ham with cocktail onions & gherkins. 4.00

Spicy prawn pot North Atlantic prawns tossed in our popular spicy cocktail sauce on dressed leaves. 3.25

Northcoast Smokehouse salmon pâté with a hint of horseradish cream 3.25

Dart Mountain Dusk cheese wrapped in cured ham, grilled & served with 'The Woman Next Door' beetroot & dill chutney. Dart Mountain Dusk is a semi hard cows milk cheese from the Sperrins aged for at least 4 months. 4.25

Tom & Ollie **Vegan caramelised onion hummus** 2.85

Chorizo with pimentos served with a cool mint and cucumber Greek yoghurt dip. 3.85

Example platters

No.1 Cured meats, onions, & gherkins with Camembert, pâté, olives and rustic bread. 13.85

No.2 Caramelised onion hummus, 'tometade', balsamic onions, olives, rustic breads, oils & dressed leaves 11.85



Gratuity Policy

For parties over 6 people we add a **discretionary 10%** for gratuities on food only.

Gratuities are shared by both front of house and kitchen staff.

Main Dishes



Barbary duck breast

from the Loire valley oven cooked & served medium with an orange & Cointreau jus. 15.85

Cajun French sea bass

with our house made spiced Cajun rub, oven baked and drizzled with a Brighter Gold fragrant dill infused rapeseed oil dressing. 14.85

Grilled sirloin steak

Prime Irish beef steak (10 oz) garnished with dressed leaves and served with garlic butter or pepper sauce. 18.85

North Coast Smokehouse salmon fillet

from Glenarm served with 'Tom & Ollies' smoked tomato pesto. 15.85

Roast suprême of guinea fowl 'forestière'

from Brittany and served with a creamy forest mushroom sauce. 15.85

Wild mushroom tart

Crisp puff pastry filled with creamy wild mushrooms & Tom & Ollie tomatade & topped with dressed rocket. 13.85 V

North Atlantic plaice

oven baked and presented with a chilli, lemon and herb butter. 14.85

Grilled fillet steak

prime Irish beef steak (7 oz) garnished with dressed leaves and served with a Béarnaise or pepper sauce. 21.85

Gourmet grocer platter

Selection of small bites including cured meats, Camembert, hummus, pâté, gherkins, olives, onions and Breton slices with unsalted butter. 14.85

Suprême of chicken

free range Irish, roasted and with a cog au vin style sauce. 14.85

Irish lamb shank

slow roasted with rosemary and served in it's own jus. 16.85



Our allergen policy

If you are concerned about ingredients please let us know before you order and we will check with the Senior Chef.

Though we make every effort to prevent cross over of food allergen ingredients we cannot guarantee complete absence of traces of all food allergens.

Side dishes



French fries, fresh and skin on. 2.85

Creamed puree potatoes 3.25

Potato bites fried, sea salted & with garlic butter. 2.85

Baby boiled Jersey Royals with herb butter. 2.85

Sautéed Savoy cabbage

pan fried in butter with crispy bacon. 3.25

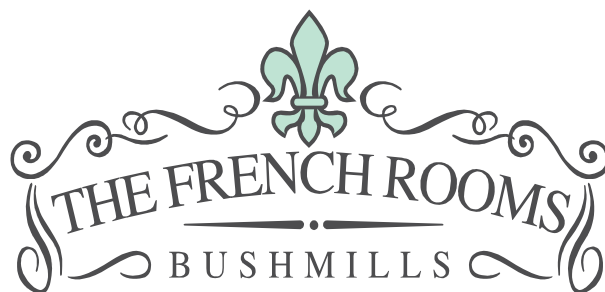
Peas a la française

poached in stock with onion and lettuce and finished with cream. 3.25

Tomato, red onion and garlic salad. 3.25

Mediterranean salad with green leaves, tomato, red onion, olives, cucumber & feta cheese. 3.85

Desserts



Crème brûlée 4.95

served with the perfect accompaniment langue de chat 'cat tongue' delicate buttery cookies.

Macaron duo 4.95

Hand made French macarons, light as a feather and garnished with fresh berries. **GF**

Petits fours 5.45

A changing selection of bite size delights.

Tarte tatin 5.45

A traditional French apple dessert with toffee sauce and fresh cream.

Vegan toffee pudding 5.45

specially adapted for guests with intolerances. This gluten free, dairy & egg free pudding is a delicious take on a popular classic. **GF V**
Add a scoop of Tickety Moo vanilla. (.95 supplement)

Ice cream trio coupe 4.45

Tickety Moo Selection of honeycomb, vanilla & Valrhona chocolate with a chocolate sauce & wafers.

Croque banane 5.45

Toasted brioche with banana & a sweet creamy filling topped with a toffee sauce & served with vanilla ice-cream.

Chocolate fondant 5.45

A moist chocolate pudding served with whipped cream.

Hazelnut sundae 4.95

Tickety Moo's take on Ferrero Rocher ice cream with a hot Nutella sauce & chopped hazel nuts.

Clementine & almond 4.95

A moist flourless cake made with ground almonds drizzled with a hot Cointreau & orange sauce & served with fresh cream. **GF**



Cheese and Port wine

So you can choose precisely the cheese or cheeses you wish portions and price are quite small.

Served with 'Fudges' biscuits and fig chutney.
- add pâté de fruit & grapes (1.50 supplement)

Boilie goats cheese from Fivemiletown, Co. Tyrone 2.95

Brie Soft and creamy and known as "The Queen of Cheeses." 3.95

Dart Mountain Dusk cheese

A semi hard cow's milk cheese from the Sperrins aged for at least 4 months. 3.95

Kearney blue A semi-hard cheese with an open texture and a distinctive rind from Portaferry. 3.95

Camembert de Normandie 'Bonchoix' soft and creamy 3.55

Indulge yourself or share our
Fromage Platter

Your 3 favourite cheeses with a large rustic cracker wheel, pate de fruit, fig chutney and grapes. 9.85

Port wine

200 ml bottle
**Churchill's
Reserve** 13.95

35 ml glass
Noval

Fine Ruby 4.00

Late Bottled Vintage 4.45

