



**THE FRENCH ROOMS**  
BUSHMILLS

**EXAMPLE  
MENU**

# Dinner Menu

**Friday & Saturday  
6pm to 9pm (last orders)**

**In high summer, (July & August)  
also open Thursday evening.**





THE FRENCH ROOMS



# 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** 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

Starters are not priced to include rustic breads. **Small** breads would 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

**Boudin bruschetta** 'Creamy Boilie goats cheese with grilled French black pudding, honeyed walnuts and Passion Preserved water melon jam. £4.85

**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

**'Tom & Ollie' creamy chilli & basil hummus** 1.95

**Baked fig** stuffed with creamy French Brie & baked. Served with 'The Woman next door' beetroot & dill chutney. 4.85

**Northcoast Smokehouse salmon pâté** with a hint of horseradish cream 3.25

**Manchego cheese wrapped in cured ham**, grilled & served with Passion Preserved Vampire chilli jelly (Manchego is a Spanish cheese aged for a full 18 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', three bean salad, balsamic onions, olives, rustic breads, oils & dressed leaves 13.85



### 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 Broughter 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

### Bushmills whiskey salmon fillet

Fresh marinated salmon with a lemon and herb crust (GF) and 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 tometade & topped with dressed rocket. 13.85 V

### North Atlantic plaice

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

### Irish lamb shank

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

### Three bean salad niçoise

with green beans, olives, tomatoes, red onion & baby potatoes dressed GF V and served (optional) with a boiled free range egg . 13.85

### Gourmet grocer platter

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

### Suprême of chicken

free range Irish, infused with our spicy barbecue marinade, oven roasted and served with a creamy honey mayo dip. 14.85



## 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

**Stuffed courgette** with Mediterranean vegetable tartare, topped with Gruyère cheese & drizzled with Tom & Ollie tometade. 3.85

**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

### Grilled fillet steak

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



#### 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.*



# BON APPÉTIT

## Desserts



### Crème brûlée 5.65

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

### Macaron duo 5.65

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



### Petits fours 6.00

A changing selection of bite size delights.

### Tarte tatin 5.65

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

### Vegan toffee pudding 5.65

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 4.85

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

### Croque banane 5.65

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

### Chocolate fondant 5.65

A moist chocolate pudding served with whipped cream.

### Hazelnut sundae 5.65

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

### Clementine & almond 5.65

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.*

**Brie** Soft and creamy and known as "The Queen of Cheeses." 3.85

**Gruyère** A famous Swiss cheese, firm & with a nutty flavour. 3.35

**Young buck** A creamy smooth blue cheese from Co. Down. 3.85

**Boilie goats cheese** from Fivemiletown, Co.Tyrone 2.85

**Kearney blue** A semi-hard cheese with an open texture and a distinctive rind from Portaferry. 3.85

**Camembert de Normandie** 'Bonchoix' soft and creamy 3.35

**Served with 'Fudges' biscuits and fig chutney.**

**Add pate de fruit & grapes (1.50 supplement)**



### 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** 14.75

35 ml glass  
**Noval**

**Fine Ruby** 4.00

**Late Bottled Vintage** 4.50

# Cocktail Suggestions

## Lavender Martini

A simple but elegant mix of Bombay Sapphire gin, lavender syrup, dry Martini and orange bitters with a 'petit' lavender sprig. 7.85



## Whiskey Sour

Bushmills whiskey with lemon juice and a little sugar. Shaken on ice. 7.85



## Margarita

Probably the most famous Tequila based cocktail with Cointreau and lime juice and salt, sugar or nothing on the rim of your glass. 7.85



## Bloody Mary

Tomato juice and vodka with Worcester sauce, Tabasco, salt and pepper on ice. 7.85



## 'RubyBlue'

RubyBlue Vodka & Cranberry liqueur from Hughes Craft Distillery, Lisburn, Co. Antrim with fresh orange juice served in the iconic martini glass with an orange twist. 8.85



## Midnight Mint

Baileys Irish Cream, Creme de Menthe and Sminoff Vodka with ice and mint. 7.85

