



THE FRENCH ROOMS

BUSHMILLS

Lunch Menu

Wednesday to Saturday
12 noon to 3 pm (last orders)

**EXAMPLE
MENU**

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.

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.*



Tasting platter or tiny starter

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

Balsamic cipolle onions Delicious crunchy baby Borettane onions in a fine balsamic vinegar from Modena 1.95

Mixed nuts Wasabi peas and cashew nuts salted & roasted. 1.95p

Smooth chicken liver & fig pâté 3.35

Tom & Ollie creamy chilli & basil hummus 2.45

Red sweet peppers stuffed with cream cheese. 3.45

Cup of soup Jocelyne, a tomato based French onion soup served with a cheesy croûton or 'Soupe du jour', always changing & always tasty. 2.85

Whole baked goats cheese with a fig chutney. 4.95

Donegal smoked salmon with caper berries & a wedge of lemon 4.55

Selection of cured meats - saucisson sec, chorizo supérieur & Serrano ham with cocktail onions & gherkins. 4.55

Tom & Ollie vegan caramelised onion hummus 2.85

Spicy prawn pot North Atlantic prawns tossed in our spicy cocktail sauce on dressed leaves 3.85

Cheese selection served with fig chutney.

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

Camembert de Normandie 'Bonchoix' soft and creamy 3.35

Boilie goats cheese from Co. Fermanagh, marinated with herbs & peppercorns in garlic infused oil. 2.85

Gruyère Famous Swiss cheese, firm & with a nutty flavour. 3.35

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

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



Example Sharing platters

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

No.2 Caramelised onion hummus, 'tomatade', three bean salad, balsamic onions, olives, rustic breads, oils & dressed leaves 13.85



Soup and sandwiches over the page....

Rustic breads to accompany (or by themselves)

If the Tasting Platter is your lunch you will probably want medium size breads. As a starter it would depend more on your selection and by themselves perhaps medium or large.

Rustic breads are served 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

Add 'Tom & Ollie' Pesto or Tomatade V 1.85

Main dishes

Roast suprême of chicken

free range Irish, infused with our house barbecue marinade, oven roasted and served with a creamy honey mayo dip and your choice of side dish. 13.85

North Atlantic plaice

oven baked & presented with a chilli, lemon & herb butter & your choice of side dish. 12.85

Steak frites

Mature Irish sirloin steak (10oz.) with dressed leaves, French fries and garlic butter. 17.85 (or pepper sauce 1.25 supplement)

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

Bourguignon beef burger

Prime Irish beef mince marinated in red wine & Dijon mustard with herbs de Provence, served on a brioche bap with sauteed onions & mushrooms topped with melting Emmenthal cheese, gherkins, dressed rocket, and garlic mayonnaise and served with French fries. 11.85

Available **GF** with a seeded bun (.95 supplement)

Barbary duck breast

oven cooked & served pink with an orange and Cointreau jus. Served with your choice of side order. 16.85

Wild mushroom tart

Crisp puff pastry filled with a Tom & Ollie tomato tapenade topped with wild mushrooms cooked in soya cream and garnished with dressed rocket 13.85 **V**

Cajun French sea bass

with our house made spiced Cajun rub, oven baked, drizzled with 'Brighter Gold' Thai oil and served with your choice of side dish. 14.85

Whole baked Camembert

Camembert de Normandie 'Bonchoix' baked with herb de Provence, and served with fig chutney and sourdough bread. 12.85

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

Coleslaw - Celeriac, carrot & red onion tossed in a creamy mayonnaise. 2.85

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

Tomato, red onion and garlic salad 3.45

Peas a là française poached in stock with onion and lettuce and finished with cream. 3.45

With inclusive side dishes there is a supplement if choosing a premium priced side.

Tarte flambée

One of the most famous specialities of the Alsace region of France with a base similar to the Italian pizza but thin, crispy and not normally round!



Traditional 10.85

with a crème fraîche topping, streaky bacon and sautéed onions.

Forestière 11.85

As the 'Traditional' but with added mushrooms and Gruyère cheese.

Jeanette 12.85

with crème fraîche, sautéed onions, mushrooms, red pepper and sprinkled with Boilie goats cheese.

Végétalien 10.85

with a tomato & garlic topping Mediterranean vegetable tartare, tomato tapenade, red onions and dressed rocket. **V**



We  making Tarte flambée

V = Vegan GF = Gluten free - there are other dishes which can be GF on request.

15
May
2018

Sandwiches

Open top

On rustic bread with Glens of Antrim crisps 'famously moreish' from our Gourmet Grocer shop.

Warm chicken melt

Chicken strips infused with Dijon mustard with melting French Brie, lemon juice, garlic & a touch of paprika with dressed leaves and a cranberry & port chutney. 10.85

Spicy prawn

Prawns tossed in our popular spicy cocktail sauce with dressed leaves and served on wheaten bread. 10.85

Minute steak (4oz sirloin)
served on rustic bread with dressed leaves and a pepper mayonnaise. 11.85



Toasted

The traditional French café toasted sandwich.

Croque Monsieur

with slow cooked ham hock, with Gruyère cheese topped with a creamy cheese sauce. 7.85

Croque Madame

The gender change is complete by adding a lightly fried egg. 8.35

Bowl of soup

with rustic bread & butter.

Jocelyn soup

A tomato based French onion soup served with a cheesy croûton. 4.85

Soupe du jour

Always changing & always tasty. 4.85

The garden nymph
at the French Rooms

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