



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

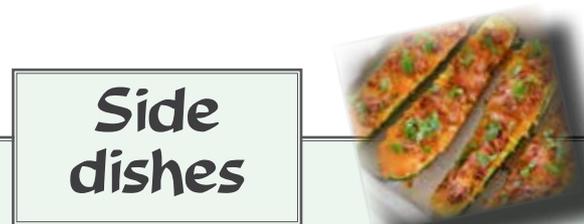
with green beans, olives, tomatoes, red onion & baby potatoes dressed GF V and served (optional) with a boiled free range egg . 13.85

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

