

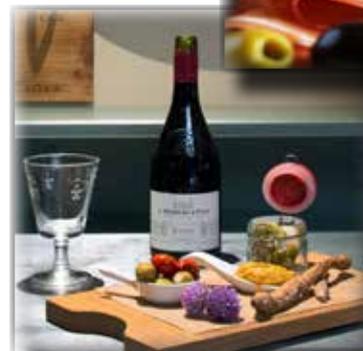


THE FRENCH ROOMS

BUSHMILLS

Lunch Menu

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



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, 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 Coast 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.

Tom and Ollie Selection 4.95 or individually:

Creamy chilli & basil hummus 1.95, Sweet red pepper tometade 1.85 and Exotic mix olives 1.85

North Coast 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

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

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

Causeway cured meat selection - an award winning selection of local cured meats from Broughgammon and Corndale Farms, organic and free range, served with balsamic Cipolle onion and a sweet jumbo gherkin. 6.95

Boudin bruschetta Creamy Boilie goats cheese pearls with grilled French black pudding. £4.85

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

Smooth chicken liver & fig pâté 3.35

Corndale farm, free range Chorizo stick served with a cool mint & cucumber Greek yoghurt dip. 3.85

Suggested Sharing platter 14.95

Causeway cured meats, balsamic Cipolle onion, sweet jumbo gherkin, Boilie goats cheese, fig chutney chicken liver pâté, chilli & basil hummus, exotic mix olives, Brighter Gold rapeseed oil and rustic bread.



Fromage Platter Indulge yourself or share. Your choice of 3 cheeses with a large rustic cracker wheel, or rustic breads, pate de fruit, fig chutney and grapes. 9.85

Kearney blue A semi-hard cheese with an open texture from Portaferry. 3.95

Camembert de Normandie 'Bonchoix' soft and creamy 3.55

Boilie goats cheese from Fivemiletown, Co. Tyrone 2.95

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

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

Main dishes

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 sauté onions.

Forestière 11.85
As the 'Traditional' but with added mushrooms and Gruyère cheese.

Causeway melt 13.85
Broughgammon Farm salami, Boilie goats cheese with 'Tom & Ollie' smoked tomato pesto.

Végétalien 10.85
with a tomato & garlic topping Mediterranean vegetable tartare, Tom & Ollie tometade, red onions and dressed rocket. ✓

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

Side dishes

French fries 2.85

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

Baby boiled Jersey Royals with herb butter. 2.85

Peas à la française

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

Salmon Niçoise

North Coast Smokehouse salmon fillet served with salad and boiled free range egg. 13.85

Steak frites

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

Roast breast of chicken

Free range Irish chicken stuffed with spinach & ricotta, wrapped in streaky bacon, served with a wild mushroom sauce and your choice of side dish. 13.85

Gourmet beef burger

Prime Irish beef mince marinated in Glens of Antrim, Rathlin Red, Craft Ale on a brioche bap with sauteed onions, mushrooms, melting Emmenthal, gherkins, garlic mayo, rocket & French fries. 11.85

Barbary duck breast

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

Garlic mushroom tart

Crisp puff pastry filled with a Tom & Ollie tomato tapenade topped with mushrooms & garlic cooked in soya cream. 13.85 ✓

Smoked mackerel linguine

tossed in a creamy pesto sauce & topped with Gruyère cheese & dressed rocket. 13.85

Whole baked Camembert

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

Open prawn sandwich

North Atlantic prawns tossed in our spicy cocktail sauce on buttered wheaten & dressed leaves 12.85

Toasted Sandwiches

The traditional French café sandwich.

Croque Monsieur

with ham hock and 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

Green salad

A medley of salad and crunchy vegetables tossed in our house Brighter Gold vinaigrette 3.45

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 granished 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.

Ice cream trio coupe 4.45

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

Chocolate fondant 5.45

A moist chocolate pudding served with whipped cream.

We also offer a Vegan and Gluten free version **GF V** 5.95

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

Noval 35 ml glass
Fine Ruby 4.00
Late Bottled Vintage 4.45

