

THE FRENCH ROOMS



**EXAMPLE
MENU**

Dinner Menu

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





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 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 tomatade 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

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

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

Whole baked goats cheese with chutney. 5.25

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

Suggested Sharing platter 14.85

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



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

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.

North Atlantic plaice

oven baked and presented with a chilli, lemon and herb butter. 15.85

Roast breast of chicken

Free range Irish chicken stuffed with spinach & ricotta, wrapped in parma ham and served with a wild mushroom sauce. 14.85

Grilled sirloin steak

Prime Irish beef steak (10 oz) garnished with dressed leaves and served with garlic butter or pepper sauce. 19.85

Bushmills whiskey salmon fillet

Fresh marinated salmon with a lemon and herb crust (GF) and served with 'Tom & Ollies' smoked tomato pesto. 16.85

Barbary duck breast

from the Loire valley oven cooked & served medium with an orange & Cointreau jus. 16.85

Wild mushroom tart

Crisp puff pastry with creamy wild mushrooms & Tom & Ollie tomatade topped with dressed rocket. 14.85 V

Irish lamb shank

slow roasted with rosemary and served in it's own jus. 17.85

Cajun French seabass

with our house made spiced Cajun rub, oven baked and drizzled with a Brighter Gold fragrant dill infused rapeseed oil dressing. 15.85

Grilled fillet steak

prime Irish beef steak (7 oz) garnished with dressed leaves and served with a Béarnaise or pepper sauce. 22.85

Gourmet grocer platter

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. 14.85

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

Marinated courgettes

in a mint and garlic rapeseed oil. 3.45

Peas à la française

poached in stock with red 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

Green salad

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

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

**Churchill's
Reserve
200 ml bottle**



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