

Menu

Thursday to Saturday 6pm to 9pm (last orders)

In winter, from Halloween to Easter, just Friday & Saturday evenings.



Rustic breads to accompany (or by themselves)

Rustic breads are served with unsalted Ballyrashane butter topped with smoked sea salt from North Antrim Smokehouse <u>or</u> 'Broighter Gold' rapeseed oil.

Small 1.50 Medium 2.50 Large 3.50

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

Smooth chicken liver & fig pâté 2.95

'Love Olive' creamy chilli & basil hymmus 1.95

Roasted vegetable tart with a Mediterranean vegetable tartare, & Kookycook pesto on dressed leaves with balsamic glaze. 3.25

Teardrop peppers with Boilie goats cheese balls. 2.95

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

Donegal Smoked salmon with caper berries & a wedge of lemon. 4.00

Selection of cured meats - chorizo superieur, 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

Baked fig stuffed with creamy French Brie and baked, served on dressed leaves. 4.35

Northcoast Smokehouse salmon pate with a hint of horseradish cream 3.25

Goats cheese wrapped in cured ham grilled and served with Passion Preserved beetroot chutney. 4.25

Boudin bruschetta 'Creamy Boilie goats cheese with grilled French black pudding, honeyed walnuts and Passion Preserved spiced apple jelly £4.85

Chorizo with pimentos served with a cool mint and cucumber Greek yoghurt dip. 3.85

Example platters

No.1 Cured meats, Camembert, smoked salmon, gherkins, olives and rustic bread. 10.85

No.2 Love Olive chilli hummus, teardrop peppers with goats cheese, balsalmic cipolle onions, Kookycook pesto, olives, camembert, dressed leaves and rustic breads. 10.85



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.



Grilled sirloin steak

Prime Irish beef steak (10 oz) garnished with dressed leaves and served with garlic butter or pepper sauce. 17.85

Mediterranean seafood ragoût

Fresh hake and North Coast Smokehouse salmon cooked in a rich tomato, olive & caper sauce and topped with a light sprinkle of GF breadcrumbs. 15.85

Roast suprême of guinea fowl 'forestière'

from Brittany and served with a creamy forest mushroom sauce. 14.85

North Atlantic plaice

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

Spicy quinoa cassoulet

with red peppers, chickpeas, 'Passion preserved' Kasundi relish & fresh mint served on chargrilled courgettes, topped with marinated artichokes. 13.85

With added Boilie goats cheese. (.95 supplement)

Goyrmet grocer platter

Selection of small bites including cured meats, Camembert, smoked salmon, hummus, aherkins, olives and Breton slices with unsalted butter. 12.85

Grilled fillet steak

Prime Irish beef steak (7 oz) garnished with dressed leaves and served with a Béarnaise or pepper sauce. 20.85

Suprême of chicken

free range Irish, marinated in lavender & lemon, roasted & served with a light honeyed jus. 13.85

Side Dishes

Skinny French fries 2.95

Potato bites fried, sea salted & with garlic butter. 2.95

Baby boiled potatoes with butter and herbs. 2.95

Peas a là française - poached in stock with onions & lettuce & finished with cream. 325

Tomato, red onion & garlic salad 3.25

Creamed puree potatoes 3.25

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.

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Baked beetroot

with tomato tapenade & topped with goats cheese. 3.85



Mediterranean salad

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

Desserts

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

Vegan toffee pudding 4.95 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 4.25
Tickety Moo Selection of honeycomb, strawberry & Valhrona chocolate with a chocolate sauce & wafers.

Croque banane 4.95
Toasted brioche with banana & a sweet creamy filling topped with a toffee sauce & served with vanilla ice-ceam.

Chocolate fondant 4.95
A moist chocolate pudding served with whipped cream.

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.

Brie Soft and creamy and known as "The Queen of Cheeses." 3.45 **Gruyère** A famous Swiss cheese, firm & with a nutty flavour. 3.45 **Young buck** A creamy smooth blue cheese from Co. Down. 3.65 **Tomme Brulee** A semi hard cheese with a slight burnt aspect from the Basque region of France. 3.65

Boilie goats cheese from Fivemiletown, Co. Tyrone 2.70 **Kearney blue** A semi-hard cheese with an open texture and a distinctive rind from Portaferry. 3.65

Camembert de Normandie 'Bonchoix' soft and creamy 2.70 Served with 'Fudges' biscuits and fig chutney.

Add pate de fruit & grapes (1.50 supplement)



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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 35 ml glass Noval Fine Ruby 4.00 Late Bottled Vintage 4.45



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

Gocktail Syggestions

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



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

