

THE

FRENCH TABLE

*“One cannot think well, love well, sleep well,
if one has not dined well”*

- Virginia Woolf

Main Course €28

2 Courses €33

3 Courses €38

Drinks Specials

Winter Cremant €11

The Storm Chaser €10

(Hot Chocolate, Whiskey & Creme De Menthe)

Vitamin C Booster €10

Vodka Martini €9

Ask about our Non-Alcoholic Options

Extra Sides

French Fries €4

Green Salad €4

Creamed Potatoes €4

Sautéed Mushrooms €4

Sautéed Onions €4

These sides may not be substituted for a set garnish

For any dietary requirements please don't hesitate to ask your server.

Please note we use nuts in our kitchen.

A more detailed Allergens menu is available on request.

Starters

Warm Chicken, Bacon & Foie Gras Salad with Confit Red Peppers

Warm Beef Flank Steak & Foie Gras Salad served with Nuts, Seeds & Croutons

The French Table Onion Soup

Les Escargots (x6), *Burgundy Snails cooked in Garlic Butter & served in their shells*

Roast Toulouse Sausage with Celeriac Remoulade & Savoury Nutty Crumble

Traditional Tartiflette, *Pan-fried New Potatoes, Smoked Bacon, Shallots & Reblochon Cheese*

Selection of Charcuterie & Homemade Paté with Pickled Vegetables

Fricassée of Prawns with Confit Red Peppers, Croutons & Fresh Herbs (€3 supp)

Mains

Grilled Sirloin Steak, Roasted Shallots, Bordelaise Sauce or Garlic Butter (€5 supp)

Pan-Seared Fillet of Haddock with Pumpkin Compote in Champagne Beurre Blanc

The French Table Pork Plate

(Roasted Fillet of Pork, Slow-Cooked Pork Belly, Crubeen Croquette & Apples in a Whole Grain Mustard Sauce)

Monkfish, Lemon Sole, and Sea Bass served with a Prawn Bisque (€4 supp)

Seven Hour Shoulder of Lamb, Smoked Bacon & Mushrooms, Creamed Potatoes

Roast Free-Range Chicken served in a "Coq au Vin" sauce

Spinach, Mushroom & Camembert Pithivier (v)

Grilled Polenta Cake, Chunky Tomato Confit, Smoked Pepper Relish & Baby Gem (Vegan)

All our main courses are served with a side of garden vegetables & potatoes

Desserts

Chocolate Mousse, Chantilly Cream

Warm Apple Crumble with Vanilla Ice Cream & Caramel Sauce

Vanilla Flavoured Crème Brûlée

Selection of Ice Creams

Nougat Glacé

"Gateau Opera" Almond Sponge Cake with Coffee and Chocolate Ganache

Selection of French Cheese & Fig Chutney (€3 supp)