

LES ENTREES

LA CHARCUTERIE: Home-cured & air dried meats, paté & terrine	16
2/3 people sharing	28
Les Escargots	6 for 10
Snails served in their Shell with lashings of Garlic Butter	12 for 14
La Soupe à l'Oignon	12
Traditional French Onion Soup topped with Emmental Croutons	
Les Crevettes	15
Creamy Garlic Prawns, Cherry Tomatoes, Croutons	
La Tartiflette	12 / 20
A hearty Alpine dish of Potato, Bacon, Cream & Melted Reblochon Cheese	
Le Saumon Fumé	14
Achill Island Smoked Salmon, Pickled Cucumber	
La Tourte "Lucie"	12
Warm traditional Pork & Veal Pie, Celeriac Remoulade, Apples & Pecan	
La Salade de Boeuf	12 / 20
Striploin Beef Salad, Garden Leaves & Shallot Dressing	
La Galette de Pomme de Terre (vegan)	10
Onion, Pickled Carrots & Fresh Herb Potato Galette, Dressed Garden Leaves	
Le Foie Gras	19
Foie Gras, Toasted Brioche, Fig Chutney	

LES PLATS

L'Agneau de 7 Heures	28
7 Hour Shoulder of Lamb, Mushrooms, Baby Onions, Smoked Bacon, Carrots, Lamb Jus, Layered Potato	
La Truite	28
Fresh Fillet of Kilkenny Rainbow Trout, Chunky Tomato Compote, New Potatoes, Aioli	
The French Table Cassoulet	28
Confit of Duck Leg, Slow Cooked Pork, Toulouse Sausage, Stewed White Beans	
Le Cordon Bleu	26
Crispy Breaded Chicken Breast wrapped around Ham & Emmental Cheese, Dijon Mustard Sauce	
Le Poisson du Jour	POA
Fresh Fish of the Day	
La Blanquette de Lapin	26
Slow cooked Rabbit Leg in Beer Sauce, Creamed Potatoes	
Steak au Poivre	34
Rib-Eye Steak, The French Table Peppercorn Sauce (250g / 9oz)	
Le Pithivier (v)	26
Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce	
La Tajine (vegan)	23
Lightly Spiced Pearl Couscous, Mediterranean Vegetables, Roasted Almonds	

LEGUMES - serves 2

Roasted Potatoes	5.50	Selection of Vegetables	5.50
Boiled New Potatoes	5.50	Sautéed Mushrooms	5.50
Mashed Potatoes	5.50	Sautéed Onions	5.50
French Fries	5.50	Side Salad	5.50

LES DESSERTS

La Crème Brulée	10
La Mousse au Chocolat, Chantilly Cream	10
Le Nougat Glacé	10
<i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Seasonal Compote</i>	
Le Diplomate	10
<i>Classic French style Bread & Butter Pudding, Vanilla Ice Cream</i>	
La Selection de Glace	9
<i>Selection of Ice Cream</i>	
L'Assiette de Fromage	18
<i>Sheridans selection of French Cheese</i>	

MENU DU SOIR

Le Saumon Fumé
La Soupe à l'Oignon
La Tourte "Lucie"
La Salade de Boeuf

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**L'Agneau de 7 Heures**

**La Truite**

**Le Cordon Bleu**

**Le Pithiver (v)**

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La Crème Brulée

La Mousse au Chocolat

La Selection de Glace

Le Diplomate

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**2 Courses: 38**

**3 Courses: 46**