



DINNER MENU

5:30 - 8:30 pm

TINY STARTERS

Bite sized 'hors d'oeuvres' priced and sized for mixing, matching, sharing and creating your own platter - tapas style.

RUSTIC BREADS (By themselves or to accompany) 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

CUP OF SOUP Jocelyne, a tomato based French onion soup served with a cheesy croûton. 2.85

WHOLE BAKED GOATS CHEESE with chutney. 5.25

DONEGAL SMOKED SALMON with caper berries & a wedge of lemon. 4.55

SPICY PRAWN POT North Atlantic prawns tossed in our spicy cocktail sauce on dressed leaves. 3.85

SMOOTH CHICKEN LIVER & FIG PÂTÉ 3.35

CAUSEWAY CURED MEAT SELECTION - Award winning local organic & free range cured meats from Broughgammon and Corndale Farms with balsamic Cipolle onion & a sweet jumbo gherkin. 6.95

With Dinner now starting from 5:30 pm we are trialing a popular Brunch dish, Tarte Flambee.

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 tomatade, red onions and dressed rocket. **V**

MAIN DISHES

CREAMY CHICKEN DIJONNAISE SUPREME

Free range Irish chicken marinated and served on linguine tossed in a creamy Dijon mustard sauce, topped with Gruyere cheese and dressed rocket. 13.85

GRILLED SIRLOIN STEAK

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

BARBARY DUCK BREAST

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

WILD & ROAST GARLIC MUSHROOM TART

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

CAJUN IRISH SEA HAKE

with our house made spiced French Cajun rub, oven baked and drizzled with a 'Brighter Gold' Thai rapeseed oil dressing. 15.85

BOURGUIGNON BEEF BURGER

Prime Irish beef mince marinated in red wine on a brioche bap with sauteed onions, mushrooms, melting Emmenthal, gherkins, garlic mayo, rocket & French fries. 11.85

Available **GF** with a seeded bun (.95 supplement)

GRILLED FILLET STEAK

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

NORTH COAST SMOKEHOUSE SALMON FILLET

from Glenarm served with hollandaise sauce 16.85

GOURMET GROCER PLATTER

Causeway cured meats, balsamic Cipolle onion, sweet jumbo gherkin, Boilie goats cheese, chicken liver pâté, chilli & basil hummus, exotic mix olives, Brighter Gold rapeseed oil, cup of Jocelyn soup, and rustic bread. 15.85

SIDE DISHES

FRENCH FRIES 2.85

POTATO BITES fried, sea salted & with garlic butter. 2.85

BABY BOILED POTATOES with herb butter. 2.85

MARINATED COURGETTES

with lemon juice, brighter gold rosemary & garlic rapeseed oil and chopped mint. 3.85

PEAS A LÀ 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

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.

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.

27/7/20