

A L A C A R T E

AUTUMN 2020

S T A R T E R S

SEASONAL SOUP OF THE DAY YARDSMAN STOUT WHEATEN BUTTER EXTRA VIRGIN OLIVE OIL	6
RISOTTO OF WILD MUSHROOM PARMESAN CHESTNUTS PICUAL OLIVE OIL	8
MAC & CHEESE PRAWN N'DUJA SAUSAGE RED PEPPER KALE PARMESAN CRUST	8
CHICKEN LIVER PARFAIT FOIE GRAS APRICOT & GINGER CHUTNEY TOASTED SOURDOUGH	8.5
CRISPY CHICKEN WINGS KOREAN STYLE CORIANDER SESAME SEEDS GARLIC AIOLI	8
CRISPY SALT & CHILLI SQUID KIMCHI SLAW CHILLI SAUCE GARLIC AIOLI	8
SLOW COOKED SHIN OF BEEF RAGU PARSLEY MEZZI RIGATONI PASTA PARMESAN	SML 8 LRG 14

M A I N C O U R S E

CHARGRILLED BEEF BURGER MATURE CHEDDAR CHEESE SWEET ONION & DIJON RELISH CHIPOTLE AIOLI TRIPLE COOKED CHIPS	15
ROAST BREAST OF IRISH CORNFED CHICKEN SAVOY CABBAGE DRY CURED BACON MUSHROOM CHAMP	17
18 HOUR SLOW BRAISED FEATHER BLADE OF IRISH BEEF HEIRLOOM CARROT PARMESAN TRIPLE COOKED CHIPS BRAISING JUICES	18
PAN FRIED FILLET OF SEABASS PORTAVOGIE PRAWN CHORIZO BEANS OLIVE OIL MASH	17
GOAN CHICKEN CURRY BOK CHOI CORIANDER BASMATI RICE VEGETARIAN OPTION	14 13
LOCAL SALT BAKED BEETROOT CARROT KALE APPLE PICKLED CELERY WALNUT	15
CHARGRILLED DRY AGED 10OZ SIRLOIN STEAK WATERCRESS TRIPLE COOKED CHIPS GREEN PEPPERCORN SAUCE	23

F O R T H E T A B L E

HOMEMADE SOURDOUGH WITH HONEY & THYME BUTTER	4
MIXED OLIVES	4
CHARCUTERIE BOARD CHICKEN LIVER PARFAIT, SELECTION OF CURED MEATS, CELERIAC REMOULADE, SHALLOT CHUTNEY, SOURDOUGH	12
MEZZE PLATTER HUMMUS, BABA GANOUSH, FETA, POMEGRANATE, PINE NUTS & FLATBREADS	9

S I D E S

4
BUTTERED TENDERSTEM-BROCCOLI & SMOKED ALMONDS
ROCKET & FENNEL SALAD & PICKLED SHALLOTS
OLIVE OIL MASH
TRIPLE COOKED CHIPS



FRENCH VILLAGE
PATISSERIE | BRASSERIE

343-353 LISBURN RD
BELFAST, BT9 7EP
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For allergen information, please ask your server.

A discretionary 10% service charge will be applied to tables of 6 or more.

