

STARTERS

SEARED SCOTTISH SCALLOPS

Fresh scallops pan fried with homemade black pudding pommes puree garlic and truffle veloute sauce **£9.95**

GRILLED GOATS CHEESE MUSHROOM

With sunblushed tomatoes and pesto dressing **£7.95**

FRANCINES GRAVALAX SALMON

Fillet of salmon cured with sea salt and dill weed thinly slice and served with quail egg mustard dressing horseradish cream **£8.50**

CONFIT DUCK CELERIAC AND PRUNE TERRINE

With homemade pickle and toasted brioche **£8.95**

SMOOTH CHICKEN LIVER PARFAIT

With caramelised onions sultanas and toasted brioche **£7.95**

CARPACCIO OF TUNA

Thinly sliced loin of tuna served with rocket lemon parmesan black pepper and truffle oil **£9.50**

FRESH MUSSELS WITH LEEK AND SAFFRON SAUCE

Plump mussels in a creamy leek and saffron garlic sauce **S-£8.50 M-£16.50**

FRESH PALOURDE CLAMS

Steamed in garlic, white wine and parsley with linguine and parmesan **S-£9.50 M-£18.50**

BRAISED PIG CHEEK

With mashed potato crisp pancetta baby onions **£7.95**

ESCARGOT

Half a dozen escargot in garlic butter with red wine sauce **£7.95**

FRANCINES HOME POTTED SALMON TERRINE

Fillet of salmon potted with pink peppercorns and dill weed served with cucumber pickle **£8.50**

BREAD BASKET £5.50

GARLIC BREAD £6.00

SIDE SALAD £5.95

OLIVES

£4.95

MAINS

SEARED WILD MALLARD

With dauphinoise potato pak choi oyster mushrooms and sweet chilli **£16.95**

FRANCINE'S SEAFOOD CASSEROLE

Fresh mussels clams scallop and prawns with pasta herbs and parmesan topped with seared sea bass fillet and langoustine **£21.50**

DAUBE OF BEEF

Ox cheek slow cooked in red wine with pommes puree and glazed vegetables **£16.95**
with escargot £19.95

PAPPADALLE PASTA

With roasted vegetables homemade pesto and freshly grated parmesan **£14.95**

PEPPERED 8oz RIB EYE STEAK

With dauphinoise potato glazed vegetables and peppercorn sauce **£19.95**

PIG ON A PLATE

Pork belly braised cheek mashed potato homemade black pudding and crisp pancetta **£18.95**

BALLOTINE OF WHITING

Encased in Parma ham and roasted served with fresh mussels brown shrimp pommes puree and celeriac **£18.50**

ROAST CHICKEN BREAST

With gnocchi French green lentils rocket and pesto **£16.95**

LAMB SHANK

Pot roasted with mashed potato and glazed vegetables **£16.95**

LOBSTER

Grilled in the half shell with garlic herb butter & lemon

OR

With Thermidor sauce- a parmesan shallot brandy & cream sauce

Half £28.00 Whole £55.00

Both served with salad leaves caperberries olives sunblushed tomato and baby onions

DESSERTS

ORANGE PANACOTTA

A lightly set orange cream with Cointreau and tangy orange sorbet **£6.95**

FRANCINES WESTMORLAND PUDDING

A lightly spiced suet sponge steamed and served with vanilla bean ice cream **£6.95**

STICKY TOFFEE PUDDING

Our own date pudding topped with butterscotch sauce and vanilla ice cream **£6.95**

PEAR BELLE HELENE

Pear poached in vanilla and white wine with chocolate amaretto mousse almond tuille and vanilla ice cream **£7.95**

VANILLA CRÈME BRULEE

Rhubarb sorbet and compote with almond tuille **£7.95**

ETON MESS

Meringue berry compote vanilla ice cream and whipped cream **£6.95**

FRANCINES CHOCOLATE AND WALNUT BROWNIE

Served warm with vanilla ice cream

£6.95

ENGLISH AND CONTINENTAL CHEESE SELECTION

With homemade pickle fruit and biscuits

£8.95

Or to share £11.95