

francs
bistro
est. 1987

Les Desserts

Crepe au natural simply served warm with lemon and sugar. **£3.95 GF**

Crepe au caramel served with banana and a muscavado toffee sauce. **£3.95 GF**

Posset du citron a lemon posset topped with a summer berry compote. **£4.45 GF**

Crème brûlée a classic French dessert infused with vanilla. **£4.45 GF**

Mess de Paris meringue, rhubarb and vanilla pod ice cream, mixed and topped with passion fruit. **£4.95**

Profiteroles choux pastry filled with cream and topped with chocolate sauce. **£4.45**

Fondue au chocolat (to share) a warm chocolate fondue served with strawberries, banana, marshmallows and profiteroles. **£7.95**

Cheese platter a platter of cheeses with grapes, apple and fruit chutney. **£6.95 (gf crackers available)**

Glaces @ £3.25 for 2 scoops.

Vanilla pod, strawberry or chocolate.

Coffee & tea

Cappuccino sm £1.95 lge £2.75
Espresso sm £1.75 lge £3.25
Café noir £1.85 Café au lait £1.85
Cafe latte £1.95 Chocolate £1.95

The's @ £1.75

Breakfast, peppermint, Earl grey, chamomile

Liqueur café @ £4.25

French.....Russian.....Calypso.....Baileys.....Irish

Liqueurs & Spirits

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|---|----------------------|
| Vodka £2.65 | Gin £2.65 |
| Bacardi £2.65 | Archers £2.65 |
| Famous Grouse £2.75 | Tia Maria £2.75 |
| Martell £2.75 | Baileys £2.95 (50ml) |
| Port £2.55 (50ml) | Pernod £2.65 |
| Sherry £2.45 (50ml) | Drambuie £2.75 |
| Grand Marnier £2.75 | Cointreau £2.75 |
| Martini (Bianco, Dry or Rosso (50ml)) £2.25 | |

All served in multiples of 25ml unless stated.