



# Lunch @ francs

2 courses from £8.95.

Monday – Friday 12.00 - 3.00  
Saturday and Sunday 12.00 – 5.00

## To start

**Pain à l'ail**, garlic bread served with mayo. **V**

**Soupe du jour**, freshly made and served with warm bread.

**Salade Waldolf**, a classic salad of walnuts, celery, apples and seasonal leaves served with an apple dressing **V GF**

**Pâté maison**, a home made, smooth chicken liver and herb pate served with francs chutney and granary toast.

**Petit poisson**, deep fried whitebait coated in lemon pepper with garlic mayonnaise. **Add £1.00 GF**

**Brie pane**, deep fried brie on seasonal leaves with a cranberry jelly. **Add £1.00 V**

## Main courses

**Moules**, steamed in white wine, onions, cream and garlic, served with fries. **GF**

**Saucisses d'agneau**, lamb and mint sausages on a spring onion mash with red wine jus.

**Galette de poisson**, a homemade fishcake of smoked haddock and cured bacon served with a seasonal salad and vinaigrette.

**Fusilli champignon**, mushrooms, asparagus and pasta bound in a tarragon cream.

**Tarte du chevre**, a pastry tart with asparagus and goats cheese with seasonal leaves and served with fries. **V**

**Thon niçoise**, freshly grilled tuna on a salad of new potatoes, green beans, anchovies and boiled egg. **GF**

**Rösti aux légumes**, creamed leeks on a potato rösti topped with goats cheese. **V GF**

**Francs steak haché**, our own homemade burger grilled, topped with melted cheese on a toasted bun, served with fries and seasonal salad.

**Loup de mer**, pan-fried sea bass served on pea and mint cous cous.

**Poulet aux fumé**, smoked chicken breast on creamed leeks and a potato rosti. **Add £1.50 GF**

**Pot du Bourguignon**, slow roasted beef, carrots and pearl onions in a rich red wine jus, served with a spring onion mash **Add £2.00 GF**

As the food at francs is freshly produced, we try to use gluten free flour in most of our food so every one can enjoy our menu but some items do contain gluten. Gluten free marked with **GF**.

As we use nuts in our kitchen, please inform us if you have any allergies and we will try our best to cater for you.