

# francs

bistro

est. 1987



## Hors d'œuvres.

Marinated olives. **£2.50** V GF

**Pain à l'ail**, garlic bread served with mayo. **£2.50** V

**Soupe du jour**, homemade with warm bread. **£3.95** GF

**Salade Waldorf**, a classic salad of walnuts, celery, apples and seasonal leaves served with an apple dressing **£4.25** GF

**Salade du poulet**, smoked chicken breast, asparagus and chicory dressed with an avocado dressing. **£5.25** V GF

**Terrine maison**, a homemade ham hock terrine served with gherkins and granary toast. **£4.95**

**Tarte du chèvre**, a pastry tart with asparagus and goats cheese with seasonal leaves. **£5.25** V

**Salade des crevettes**, a king prawn and char-grilled tomato salad with roasted red pepper mayo. **£4.95** GF

**Asperges**, warm asparagus served with a mustard seed hollandaise. **£5.45** GF V

**Moules marinière**, local mussels steamed in white wine, onions, garlic, cream and parsley. **£5.25** GF

**Coquille St Jacques**, seared scallops served in a bisque and topped with melted gruyere. **£7.95** GF

**Plat français**, a platter of frogs legs, snails in garlic and garlic bread. **£6.95**

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## Les plats

### Végétarien

**Tagine aux légumes**, a spiced spring vegetable Tagine served with a pea and mint couscous. **£7.95 v**

**Fusilli champignon**, mushrooms, asparagus and pasta bound in a tarragon cream. **£7.95 v**

### Poisson

**Loup de mer**, pan fried seabass and crab flakes on mashed potato, finished with a seafood bisque. **£11.95 GF**

**Thon à la Marseille**, tuna steak pan fried with capers, garlic butter, green beans and new potatoes. **£11.95 GF**

**Moules Marinières**, local mussels steamed in white wine, onions, garlic, cream and parsley served with frites. **£10.95 GF**

**Moules à la biere**, local mussels steamed in Hobgoblin real ale and served with frites. **£10.95 GF**

### Extras @ £2.95

Frites

Couscous

Haricot vertes

Marinated olives

Salade du jour

Spring onion mash

Garlic bread

Asparagus

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## Les viandes.

**Poulet maison**, pan fried chicken breast filled with a mushroom duxelle, served on spring onion mash and finished with a tarragon cream. **£10.95 GF**

**Canard**, roasted Gressingham duck breast on a potato rosti with asparagus and finished with a shredded orange and Gran Marnier glaze. **£12.95 GF**

**Rôti d'agneau**, roasted rump of lamb served with honeyed carrots and spring onion mash and a red wine reduction. **£12.95 GF**  
**(The lamb is cooked pink).**

**Cassoulet du sanglier**, wild boar, carrots, baby onions and butter beans slowly roasted in a beer and garlic reduction. **£12.95 GF**

## Steak frites

**Steak au naturel** choose from a **7oz sirloin** £11.95 or **10oz rib eye** £14.95. **GF**  
Grilled steak cooked to liking with green beans

**Steak au champignon** choose from a **7oz sirloin** £12.95 or **10oz rib eye** £15.95. **GF**  
Grilled steak served with a mushroom sauce and green beans.

**Steak au poivre** choose from a **7oz sirloin** £12.95 or **10oz rib eye** £15.95. **GF**  
Grilled steak served with francs pepper sauce and green beans

**Steak et des crevettes** choose from a **7oz sirloin** £15.95 or **10oz rib eye** £18.95. **GF**  
Grilled steak topped with sautéed king prawns and green beans

All steaks are served with frites.

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 all 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.

A discretionary 10% gratuity will be added to parties of 8 or more.