

# francs

bistro

est. 1987



## Appetisers @ £2.95

Marinated olives. **V GF**

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

Tapenade served with crudities. **V**

Creamed leeks and Roquefort with petit pain. **V**

Marinated olives with feta and red peppers. **V GF**

Escargots, snails pan-fried in garlic butter. **GF**

Cuisses de grenouilles, frogs legs sautéed with garlic and herbs. **GF**

## Hors d'œuvres.

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

**Thon nicoise**, freshly grilled tuna on a salad of new potatoes, green beans, anchovies and boiled egg **£5.25 V GF**

**Asperges de francs**, poached asparagus topped with creamed leeks and Roquefort. **V GF**  
**£5.25**

**Parfait maison**, homemade chicken liver and herb parfait, served with francs chutney and toast. **£4.25**

**Salade de bifteck** seared steak, rocket leaves, radish and cherry tomatoes drizzled with reduced balsamic. **£5.95 GF**

**Brie pane**, deep fried brie wedges on seasonal leaves with a spiced redcurrant jelly. **£5.25 V**

**Sardines**, pan-fried sardines on granary toast with crushed summer pea and mint. **£5.45**

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

**Coquille St Jacques**, scallops, pan-fried in a lemon and garlic butter served on fresh asparagus with béarnaise sauce. **£7.95**

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## Les plats

### Végétarien

**Pithivier aux légumes**, grilled sweet potato, cherry tomatoes, broccoli and green beans with puff pastry. **V £8.95**

**Fusilli à la forestiere**, mushrooms, asparagus and pasta bound in a white wine and tarragon cream. **V £7.95**

### Poisson

**Poisson en papilote**, a steamed parcel of red mullet, new potatoes, carrots, green beans, white wine, lemon and garlic. **£10.95 GF**

**Francs Bouillabaisse**, a classic French dish of fennel, saffron, orange, leeks and tomatoes with king prawns, mussels, sardines and tuna. **£12.95**

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

**Moules à la bouillabaisse**, local mussels steamed with fennel, tomatoes, saffron and orange served with frites. **£10.95 GF**

### Extras @ £2.95

Frites

Dauphinois potatoes

Haricot vertes

Marinated olives

Salade du jour

Creamed leeks and Roquefort

Garlic bread

Asparagus

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## Les viandes.

**Poulet maison**, pan fried French trimmed chicken, served with asparagus on a Roquefort mash finished in a tarragon, mushroom and white wine sauce. **£10.95 GF**

**Feau de veau**, pan fried calves liver with smoked bacon, honey roasted shallots and mash finished with a red wine jus. **£12.95 GF**

**Agneau Roti**, Roasted rump of lamb served with a medley of seasonal vegetables and a rosemary jus, accompanied by Francs dauphinois potatoes. **£12.95 GF**  
**(The lamb is cooked pink).**

**Porc rôti**, slow roasted belly pork served with butterbeans, bratwurst, pearl onions and red wine. **£10.95**

**Francs bœuf bourguignon**, a classic French dish of slowly cooked beef, pearl onions and carrots bound in a rich red wine gravy, served with mash. **£12.95**

## 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 Béarnaise** choose from a **7oz sirloin** £12.95 or **10oz rib eye** £15.95. **GF**  
Grilled steak served with Béarnaise 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 de 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.