



Sponsored by Francs

Main Productions

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This Is My Musical III, August 11th - 14th
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The Houghton Weavers, August 26th
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The Rise and Fall of Little Voice, September 9th - 18th
.....

A Little Light Music, September 25th
.....

In The Mood, five star swing, October 15th & 16th
.....

Doubt: A Parable, November 4th - 6th
.....

Dick Whittington, December 11th - 30th.
.....

For bookings call : 01244 341 296
e : studio@tiptopproductions.co.uk
www.tiptopproductions.co.uk

Opening times

Monday to Friday - lunch 12 - 3pm | dinner 5 - 10pm
Sat 12 - 10pm open all day | Sun 12 - 9pm open all day

Lunch @ Francs

2 courses from £7.95

Mon - Fri 12 - 3pm | Sat - Sunday 12 - 5pm

Pre-Theatre @ Francs

2 courses and a glass of wine for £10.00
5.00pm till 6.30pm Monday - Saturday

Wine @ Francs

Every Wednesday order any large glass of wine
and get free tops during your meal.



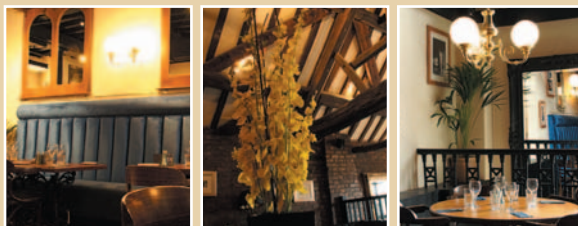
14 Cuppin Street, Chester

t:01244 317 952

e:info@francs.co.uk www.francs.co.uk



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Francs is a privately owned local bistro which offers freshly made food at affordable prices.

Whether you're looking for a light lunch or a relaxing evening meal, we can cater for you.

Set on 3 floors in a 17th century building francs also caters for individual parties so whether you're planning your work party, a birthday meal or just meeting up with friends, give francs a try.

Catering for 12 guests in the eves, 30 guests on the middle floor or up to 40 guests in the main restaurant we can design menus to suit your individual needs.



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Established in 1987 francs has been catering for local residents and tourists for over 20 years and is Chester's oldest independent restaurant.

Constantly sourcing local ingredients we aim to offer the savings we make to the customer so dining out can be more affordable. Which is why we can offer a **two-course lunch from £7.95** and a **pre-theatre two-course dinner for £10.00 including a glass of wine.**





Early bird @ francs from £10.00

2 courses and a glass of house wine.
All night Monday and 5.00 - 6.30 Tuesday - Saturday

To start

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

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

Oeufs de francs, granary toast topped with eggs bound in mayonnaise and finished with cress. **V**

Pâte 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**

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

Main courses

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

Saucisses, Toulouse sausage served on a creamy mash with a red wine jus.

Galette de poisson, a homemade fishcake of smoked salmon, summer peas and dill served with a salad of rocket, cherry tomatoes and radish.

Fusilli du poulet, poached chicken, mushrooms and pasta in a tarragon cream.

Omelette du chevron, a red pepper and goats cheese omelette served with a new potato salad. **V GF**

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 sardines on granary toast with crushed summer peas and mint.

Francs coq au vin, slow cooked chicken in a mushroom, bacon and thyme sauce served with mash. **Add £1.50 GF**

Pot du Bourguignon, slow roasted beef, carrots and pearl onions in a rich red wine jus topped with puff pastry and served with fries **Add £2.00**

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.