

## **STARTERS**

### **SEARED SCOTTISH SCALLOPS**

Fresh scallops pan fried with homemade black pudding pommes puree garlic and truffle veloute sauce **£9.95**

### **GRILLED GOATS CHEESE MUSHROOM**

With sunblushed tomatoes and pesto dressing

**£7.95**

### **FRANCINES GRAVALAX SALMON**

Fillet of salmon cured with sea salt and dill weed thinly slice and served with quail egg mustard dressing horseradish cream **£8.50**

### **CONFIT DUCK CELERIAC AND PRUNE TERRINE**

With homemade pickle and toasted brioche

**£8.95**

### **SMOOTH CHICKEN LIVER PARFAIT**

With caramelised onions sultanas and toasted brioche

**£7.95**

### **CARPACCIO OF TUNA**

Thinly sliced loin of tuna served with rocket lemon parmesan black pepper and truffle oil **£9.50**

### **FRESH MUSSELS WITH LEEK AND SAFFRON SAUCE**

Plump mussels in a creamy leek and saffron garlic sauce **S-£8.50**

**M- £16.50**

### **FRESH PALOURDE CLAMS**

Steamed in garlic, white wine and parsley with linguine and parmesan **S-£9.50**

**M-£18.50**

### **BRAISED PIG CHEEK**

With mashed potato crisp pancetta baby onions

**£7.95**

### **ESCARGOT**

Half a dozen escargot in garlic butter with red wine sauce

**£7.95**

### **FRANCINES HOME POTTED SALMON TERRINE**

Fillet of salmon potted with pink peppercorns and dill weed served with cucumber pickle **£8.50**

**BREAD BASKET £5.50**

**GARLIC BREAD £6.00**

**SIDE SALAD £5.95**

**OLIVES £4.95**

## **MAINS**

### **SEARED WILD MALLARD**

With dauphinoise potato pak choi oyster mushrooms and sweet chilli

**£16.95**

### **FRANCINE'S SEAFOOD CASSEROLE**

Fresh mussels clams scallop and prawns with pasta herbs and parmesan topped with seared sea bass fillet and langoustine **£21.50**

**DAUBE OF BEEF**

Ox cheek slow cooked in red wine with pommes puree and glazed vegetables

**£16.95**

**with escargot                      £19.95**

**PAPPADELLE PASTA**

With roasted vegetables homemade pesto and freshly grated parmesan

**£14.95**

**PEPPERED 8oz RIB EYE STEAK**

With dauphinoise potato glazed vegetables and peppercorn sauce

**£19.95**

**PIG ON A PLATE**

Pork belly braised cheek mashed potato homemade black pudding and crisp pancetta

**£18.95**

**BALLOTINE OF WHITING**

Encased in Parma ham and roasted served with fresh mussels brown shrimp pommes puree and celeriac

**£18.50**

**ROAST CHICKEN BREAST**

With gnocchi French green lentils rocket and pesto

**£16.95**

**LAMB SHANK**

Pot roasted with mashed potato and glazed vegetables

**£16.95**

**LOBSTER**

Grilled in the half shell with garlic herb butter & lemon

**OR**

With Thermidor sauce– a parmesan shallot brandy & cream sauce

**Half £28.00**

**Whole £55.00**

Both served with salad leaves caperberries olives sunblushed tomato and baby onions

**DESSERTS****ORANGE PANACOTTA**

A lightly set orange cream with Cointreau and tangy orange sorbet

**£6.95**

**FRANCINES WESTMORLAND PUDDING**

A lightly spiced suet sponge steamed and served with vanilla bean ice cream

**£6.95**

**STICKY TOFFEE PUDDING**

Our own date pudding topped with butterscotch sauce and vanilla ice cream

**£6.95**

**PEAR BELLE HELENE**

Pear poached in vanilla and white wine with chocolate amaretto mousse almond tuille and vanilla ice cream

**£7.95**

**VANILLA CRÈME BRULEE**

Rhubarb sorbet and compote with almond tuille

**£7.95**

**ETON MESS**

Meringue berry compote vanilla ice cream and whipped cream

**£6.95**

**FRANCINES CHOCOLATE AND WALNUT BROWNIE**

Served warm with vanilla ice cream

**£6.95**

**ENGLISH AND CONTINENTAL CHEESE SELECTION**

With homemade pickle fruit and biscuits

**£8.95**

**Or to share £11.95**