

# FRANCINES EVENING MENU

TUESDAY - SUNDAY 6.00PM - 11.00PM

- LAST ORDERS 9.00PM -

## STARTERS

### WARM OAK SMOKED SALMON FILLET

Celeriac remoulade, quail egg, caperberries & beetroot coulis £6.95

### PAN SEARED SCALLOPS

Homemade black pudding, pommes purée, chicken veloute sauce & basil oil £7.95

### CONFIT DUCK, CELERIAC & PRUNE TERRINE

With damson chutney & toasted brioche £6.95

### BRAISED PIG CHEEK

With creamed potato, crisp pancetta, baby onions & sage jus £5.95

### SOUP OF THE DAY

Served with warm crusty bread £4.50

### FRANCINE'S HOME CURED GRAVALAX SALMON

Cured with sea salt and dill weed thinly sliced & served with mustard dressing & horseradish cream £6.95

## MAINS

### ROAST GUINEA FOWL SUPREME

Gnocchi, french green lentils, rocket & pesto £14.95

### SEARED TURBOT FILLET

With dauphinoise potato, oyster mushrooms & broad beans £16.95

### PIG ON A PLATE

Confit pork belly, braised cheek, homemade black pudding & crisp pancetta £16.50

### BALLOTINE OF WHITING

Encased in parma ham, roasted & served with mussels & brown shrimp £14.95

### TWICE BAKED COURGETTE,

### LEEK & PARMESAN SOUFFLE

With dressed leaves, parmesan shavings, baby onions & pepper dressings £12.95

## DESSERTS

### FRANCINES CHOCOLATE & ALMOND SACHERTORTE

With a cream quenelle £6.50

### VANILLA CREME BRULEE

Apple sorbet, rhubarb compote & almond tuille biscuit £6.50

### MULLED RED WINE POACHED PEAR

With stilton mousse & baby brioche £6.50

### FRANCINES STICKY TOFFEE PUDDING

With butterscotch sauce & vanilla ice cream £6.50

### FRANCINES ENGLISH & CONTINENTAL CHEESE SELECTION

With homemade pickles, fruit & biscuits £7.95 or to share £9.95

## NIBBLES

GARLIC BREAD £4.50 BOWL OF OLIVES £3.75  
SIDE SALAD £4.95 BASKET OF BREAD £3.50

## FRANCINE'S Special Set Menu

### 2 COURSE SET MENU

£16.95 PP

### 3 COURSE SET MENU

£19.95 PP

## STARTERS

### GRILLED GOATS CHEESE MUSHROOM

With sunblushed tomatoes & pesto dressing

### SMOOTH CHICKEN LIVER PARFAIT

With homemade pickles & toasted brioche

### SOUP OF THE DAY

With warm crusty bread

## MAINS

### FARMHOUSE CHICKEN SUPREME

Encased in Parma ham with broad beans, vegetables & chicken velouté sauce

### PAPPADALLE PASTA

With roasted vegetables, homemade pesto & freshly grated parmesan

### CONFIT PORK BELLY

Pak choi, pommes purée & root vegetables

## DESSERTS

### FRANCINE'S CHOCOLATE & WALNUT BROWNIE

Served warm with vanilla ice cream

### VANILLA BEAN CRÉME BRULEE

With almond tuile biscuit

### ETON MESS

Meringue, vanilla ice cream, berry compote & whipped cream