

# Bistro Franc

—◆ Mediterranean Restaurant ◆—

## A LA CARTE MENU

### ◆ NIBBLES ◆

Olives (VE,V,DF,GF)	£4.0
Bread, oil and balsamic (VE,V,DF)	£3.5
Crispy honey kale (VE,V,DF,GF)	£3.0

Padron peppers (VE,V,DF,GF)	£3.5
Garlic bread (V)	£3.5
(Add cheese £1.5)	
Add tomato £1.0)	

### ◆ PETITS PLATS ◆

Homemade beef and pork meatballs in a spiced tomato sauce. (DF option available)	£8.5	Mussels with cream & white wine sauce. (GF)	£8.0
Roasted pork belly served with crushed black pudding, poached apples & red wine jus. (GF)	£9.0	Seabass fillet on a bed of leeks and hollandaise sauce. (GF,DF)	£8.0
Homemade chicken pate. Served with onion chutney and croutes.	£7.5	Battered cod with mushy peas & tartare sauce.	£8.0
Beef carpaccio served with roasted pine nuts, shaved parmesan and truffle oil. (GF)	£12.0	Whipped goats cheese & chicory salad served with candied walnuts and a drizzle of balsamic vinegar. (GF)	£7.5
(DF option available)		Honey and red wine glazed pan-fried chorizo served with baguette slices. (GF)	£8.5
Marinated chicken skewers with sriracha honey. (GF,DF)	£8.5	Baked camembert served with croutes and onion chutney.	£9.0
Garlic and chilli king prawns served with sizzling olive oil. (GF,DF)	£9.0	Lemon and paprika garlic mushrooms, topped with blue cheese. (GF)(V)	£7.0
Pan-fried scallops, cauliflower puree topped with crispy pancetta. (GF)	£10.5	Niçoise salad. Potato, quail egg, pitted olives, green beans and tomato. (GF,DF)	£7.0
Fragrant crab cake on a bed of mixed salad.	£10.5	(Add 4oz tuna steak £4.0, add chicken breast £3.5).	
		Soup of the day. Served with baguette slices. (V)	£6.0

### ◆ STEAK ◆

Bistro Rump (GF)	£18.0
Sirloin Steak (GF)	£20.0
Fillet Steak (GF)	£25.0
Bistro Burger served with fries.	£16.0
(Add camembert/brie goats' cheese £1.50)	
Add bacon £1.0)	
(All our steaks are served with roast vine tomatoes and peppercorn sauce).	

### ◆ PRIX FIXE MENU ◆

**2 X PETIT PLATS & 1 ACCOMPAGNEMENT**  
**£19.95**

Monday to Wednesday (all day)  
Thursday to Saturday (12:00 to 16:00)

Supplements:  
Beef Carpaccio £2.0  
Crab Cakes £1.5  
Scallops £1.5

Sticky Toffee Pudding	£6.5
Cheese Board	£9.5
Homemade Cheesecake	£7.0

### ◆ PLATS DE RESISTANCE ◆

Homemade beef bourguignon. Served with mashed potatoes. (DF)	£18.5
Lamb shank. Slow-cooked garlic and herb marinated lamb shank, mashed potato, gravy and mint sauce. (GF)	£20.5
Chicken supreme. Oregano and lemon marinated chicken supreme served with mash potato and creamy mushroom sauce. (GF)	£17.5
Duck breast. Pan-fried duck breast served with dauphinoise potato, crispy honey kale, roasted figs and red wine jus. (GF)	£23.5
Tuna steak. Served with mediterranean couscous salad and lemon caper sauce.	£21.5
Salmon fillet. Served with roasted garlic and herbs potatoes, grilled asparagus and vierge sauce. (GF)	£22.0
Franc's Bouillabaisse. Traditional fish stew and mussels, white fish, prawns and salmon cooked in tomato broth. Served with bread.	£22.0
Francs seasonal risotto. (GF)	£16.0
Ratatouille lasagne served with sautéed greens. (V)	£17.0

### ◆ ACCOMPAGNEMENTS ◆

Seasonal vegetables (V,GF)	£4.5	Sautéed greens (V,GF,DF)	£4.5
Hand cut chips (GF,VE,DF,V)	£4.5	Fries (VE,V,GF,DF)	£4.0
Bistro salad (VE,V,GF,DF)	£4.0	New potatoes, pancetta and leeks. (GF,DF)	£5.0
Crushed new potatoes truffle-mayonnaise and parmesan.(V,GF)	£4.5		

### ◆ DESSERTS ◆

Homemade Orange Crème Brûlée (GF)	£6.5
Seasonal Crumble (V)	£6.5

\*Please, inform us of any food allergies or special dietary requirements as not all the ingredients can be listed. Detailed allergen information is available on request.

\*\*An optional 10% service charge will be added to each bill. 100% of this goes to our front of house & back of house teams. For tables of 10 or more terms and conditions apply.