

STARTERS



PAN SEARED BABY SCALLOPS

Clayton's Cumbrian black pudding, pommes purée,
chicken veloute sauce and basil oil.

£6.50

RICH GAME TERRINE

With red wine pickled pears and toasted brioche.

£5.95

FRESH MUSSELS WITH LEEK & SAFFRON SAUCE

Plump mussels in a creamy leek, saffron
and garlic sauce with warm crusty bread.

£5.95

SOUP AU PESTO (V)

Chunky tomato soup with courgette, aubergine
and white beans finished with our own basil pesto
served with crusty bread.

£3.95

CRISPY CONFIT DUCK LEG

With French green lentils, potato rösti
and truffle infused sauce.

£5.95

FRANCINE'S HOME CURED GRAVALAX SALMON

Cured with sea salt and dill weed thinly
sliced and served with mustard dressing
and horseradish cream.

£6.50

MAINS



FRANCINE'S SEAFOOD MARINARA

Fresh mussels, clams and prawns with pasta, herbs and parmesan. Topped with seared sea bream fillet and langoustine.

£13.95

SMOKED HADDOCK, SCALLOPS & CHORIZO

Naturally smoked haddock, poached with baby scallops, saffron turned potatoes, broad beans and chorizo sausage.

£13.95

CONFIT PORK BELLY

Boned and rolled pork belly with garlic and thyme. Served with pommes purée, pak choi and glazed vegetables.

£12.95

PEPPERED 8OZ RIB EYE STEAK

With sweet baby onions, glazed vegetables, forest mushrooms, dauphinoise potatoes and a brandy pepper sauce.

£15.95

LOBSTER

Grilled in the half shell with a garlic butter, lemon and fresh herbs.
OR with thermidor sauce, shallots, brandy and parmesan.

Both served with mixed leaf salad, marinated artichokes, tomatoes and baby onions.

Half £17.50 • Whole £35

VENISON LIVER

Served with pommes purée, root vegetables and rich juniper sauce.

£12.95

PAPPERDELLE PASTA (V)

With home made basil pesto and grated parmesan.

£8.95

COURGETTE & LEEK GATEAU (V)

Served with dressed leaves, parmesan shavings, baby onions and a red pepper dressing.

£9.95

DESSERTS



FRANCINE'S CHOCOLATE & ALMOND SACHERTORTE

Served with a cream quenelle.

£5.00

PEAR BELLE HELENE

Slowly poached pears in vanilla and white wine
with a chocolate and Amaretti mousse and almond
tuile with vanilla ice-cream.

£5.95

VANILLA CREME BRULÉE

Rhubarb compote and sorbet.

£5.95

LAKELAND STICKY TOFFEE PUDDING

Our very special pudding with butterscotch sauce.

£5.95

SELECTION OF BRITISH & CONTINENTAL CHEESES

With biscuits, fruit and pickles.

£6.50

DESSERT WINE

BROWN BROTHERS

LATE HARVESTED MUSCAT

An unusually light sweet wine which has delightfully
pure aromas and flavours of fully ripe grapes.
Made from carefully picked and fully ripened Muscat of
Alexandria grapes, this wine has rich, musky flavours.

£3.50 - 125ml glass

NIBBLES

GARLIC BREAD £2.95 **BOWL OF OLIVES** £2.50

SIDE SALAD £3.50 **BASKET OF BREAD** £2.50

FRANCINE'S SPECIAL 3 COURSE SET MENU £17.95

- STARTERS -

LOCALLY OAK SMOKED SALMON FILLET

Served warm with celeriac rémoulade, potato rösti, quail egg and beetroot dressing.

SOUP OF THE DAY

With warm crusty bread.

ESCARGOT

Half a dozen escargot in garlic butter with red wine sauce and warm crusty bread.

- MAINS -

LOIN OF HERDWICK LAMB FROM HODGSON'S FARM

With hot pot potatoes and pickled red wine cabbage.

CHICKEN SUPREME

With dauphinoise potatoes, forest mushrooms, broad beans and a creamy garlic veloute sauce.

OPEN CAPPED FIELD MUSHROOM

Topped with melting goats cheese served with dressed leaves, caramelised onions and sultanas, sunblushed tomatoes and our own homemade pesto sauce.

- DESSERTS -

VANILLA BEAN CRÉME BRULEE

With almond tuile biscuit.

OLD STYLE WESTMORLAND PUDDING

Old style Westmorland spiced sponge pudding served with butterscotch sauce and vanilla ice cream.

ORANGE PANNACOTTA

Served with caramelised oranges and tangy orange sorbet.