

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 -

ESCARGOT

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

SMOOTH CHICKEN LIVER PARFAIT

With homemade pickles and toasted brioche

SOUP OF THE DAY

With warm crusty bread.

- MAINS -

PORK DIJONNAISE

creamy shoulder of pork casseroled with mushrooms served with basmati rice

LAKELAND LAMB TATTIE HOT POT

Made with fell reared Herdwick from Hodgson's farms. Served with pickled red cabbage and Clayton's black pudding

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 -

NEAPOLITAN CHOCOLATE MOUSSE

White, milk and dark chocolate mousse on a Genoise sponge.

VANILLA BEAN CRÉME BRULEE

With almond tuile biscuit.

ORANGE PANNACOTTA

Served with caramelised oranges and tangy orange sorbet.