

# NO. 10 BAR MENU

## BITE-SIZED SERVED 12PM – 9PM

### Ham and cheese croquette (gf) | £8

Smoked paprika and lemon pearls

### Grilled figs with halloumi and molasses (gf/v) | £8

Toasted pumpkin seeds

### Chorizo arancini (gf) | £8

Spiced hummus

### Tempura vegetables (gf/v) | £8

Horseradish pea purée

## SANDWICHES SERVED 12PM – 5PM

Choose from bao bun, white or brown bloomer

### Turkey and cranberry | £9

### Brie and redcurrant | £9

### Smoked salmon and beetroot butter | £10

### Steak and caramelised red onion | £10

### Cured meat platter to share | £19

Homemade focaccia, gherkins, olives, balsamic vinegar and olive oil

## SIDES

£6 each

French beans | House salad | Chips

Tempura vegetables | Mixed vegetables

Tenderstem broccoli | Pommes Pont Neuf

## HOT DISHES SERVED 12PM – 9PM

### Chef's battered fish of the day (gf) | £20

### Grilled mackerel (gf) | £22

Lemon and prawn crushed potatoes, fennel sauce

### Wild mushroom and chestnut risotto (gf/vg) | £22

Crispy kale

### Minute steak (gf) | £24

Petite salade, frites

## DESSERTS

### Christmas pudding | £8

Brandy sauce

### Chocolate parfait | £9

Baileys cream

### St Honoré | £9

Caramel cream

### Plum tart tatin (vg) | £9

Disaronno syrup, salted caramel ice cream

### Selection of ice creams and sorbets | £9

Enquire with the team about our flavours

### Cheese plate

Crackers and chutneys

### 3 cheeses | £11

### 5 cheeses | £15

Some desserts can be adapted to make them gluten free, ask the team for more details.

## SAUCES

£5 each

Peppercorn | Blue cheese | Red wine | Lobster

All prices are inclusive of VAT. A discretionary 12.5% charge will be added to your bill. For more information on allergens or dietary requirements, please speak to one of the team. (v)-vegetarian (vg)-vegan (gf)-non-gluten containing ingredients (df) dairy free



THE  
**FRANCIS**  
HOTEL

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