

THE
FRANCIS
HOTEL

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

Ham and mustard | **£9**

Cucumber and crème cheese | **£9**

Smoked salmon and beetroot butter | **£10**

Steak and caramelised red onion | **£10**

Cured meat platter to share | **£19**

Homemade focaccia, gherkins, olive, 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**

Slow roasted spiced cauliflower steak (gf/vg) | **£20**

Sweet potato mousseline, olive oil and chickpea lentil ragout

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

Crispy kale

Minute steak (gf) | **£24**

Petite salade, frites

DESSERTS

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

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