



LUNCH SET MENU

TWO COURSES £22 | THREE COURSES £28

STARTERS

Heritage beetroot, goats cheese curd, candied walnuts, aged balsamic (gf)

Isle of Wight tomato salad, burrata cheese, croutons, wild garlic pesto (gf)

Atlantic prawn cocktail, bloody Mary dressing, caviar, sourdough crisps

MAIN COURSES

Classic Caesar salad, Parmesan, croutons, anchovies, soft boiled egg, Caesar dressing

(Add prawns 3 king prawns £8, chicken breast £8, sirloin steak £10)

The Francis 8oz cheeseburger, toasted brioche bun, tomato, baby gem, dill pickle, burger relish, French fries (gf)

Seared sea bass, tender stem broccoli, chive mash, sauce vierge (gf)

DESSERTS

Sticky toffee pudding (gf)

Honeycomb, vanilla ice cream, butterscotch sauce

Eton Mess (gf)

Whipped double cream and summer berries, meringue

Selection of British cheeses

Dorset blue, brie, mature cheddar, spiced plum chutney, biscuits

Selection of ice creams or sorbets (gf/vg)

Enquire with the team about our flavours

All prices are inclusive of VAT.

A discretionary 12.5% charge will be added to your bill.

(v) - vegetarian (vg) - vegan (gf) - non-gluten containing ingredients (df) - dairy free

For more information on allergens, calories, or dietary requirements, please speak to one of the team. Generally, the recommended daily calorie intake is 2,000 calories a day for women and 2500 for men.