



LUNCH SET MENU

TWO COURSES £22 | THREE COURSES £26

Monday to Friday 12 noon – 5:00pm

Includes a 175ml glass of house wine, pint of beer, or soft drink

STARTERS

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

Isle of Wight tomato salad, burrata cheese, croutons, basil pesto (v)

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

MAIN COURSES

Wild garlic, courgette and asparagus risotto, herb oil (gf,v,vg)

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

Seared sea bass, green beans, 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.