



FRANCIS HOTEL



BAR MENU
&
AFTERNOON TEA

B R A S S E R I E B L A N C

brasserieblanc.com

BAR MENU

NIBBLES

BASKET OF BREAD 2.00

TREMPETTES 4.25

*olive tapenade, saffron garlic mayonnaise,
virgin olive oil, balsamic vinegar, baguette*

RUSTICA OLIVES 2.00

STARTERS / SMALL PLATES

SOUP OF THE DAY 5.50

SELECTION OF SANDWICHES 5.50

CHARCUTERIE PLATE 8.95

*saucisson sec, saucisson au genepi, andouille,
soused vegetables, jambon de bayonne,
terrine de campagne, toasted sourdough*

STEAK BAGUETTE 8.75

with French fries

MAINS

MOULES FRITES 13.90

*Shetlands Isles mussels with marinere
or mouclade sauce, French fries*

'LE BURGER' 13.50

*pasture-reared Cornish beef,
brioche bun, French fries*

Add: Comte cheese 1.00. melted blue cheese 1.00. bacon 1.25

BOEUF BOURGUIGNON 16.65

*slow-cooked blade of beef, red wine, lardons,
baby onions, mushrooms, smooth mash*

STEAK FRITES EXPRESS 12.95

*chargrilled Cornish minute steak, garlic & herb butter,
frites, green salad*

TOULOUSE SAUSAGES & MASH 13.50

Lyonnaise sauce

ROAST HAKE FILLET 15.95

with mussels, clams, new potatoes and saffron sauce

WILD MUSHROOM RAVIOLI 13.75

Swiss chard, Coastal Cheddar sauce

DESSERTS

NORMANDY APPLE TART 6.50

with vanilla ice cream

BLACKBERRY & BLUEBERRY COMPOTE 5.90

almond crumbler, vanilla ice cream

CLASSIC BAKED DEEP LEMON TART 6.50

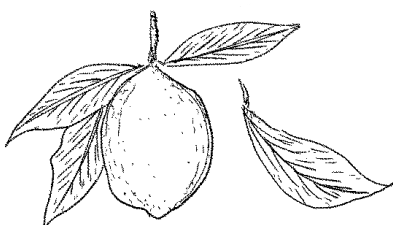
crème fraiche

CHOCOLATE & ALMOND TORTE 5.90

vanilla ice cream, crème Anglaise

ICE CREAM OR SORBET 4.50

three scoops



TEA 2.50

*everyday brew, Darjeeling earl grey, green,
peppermint, chamomile*

COFFEE 2.50/2.95

*filter, espresso/double espresso/
latte/cappuccino*



CREAM TEA 9.50

*Your choice of tea or coffee with freshly baked
fruit scones, clotted cream and jam*

For our full AFTERNOON TEAS please see reverse

Our menu descriptions do not list all ingredients.

If you are concerned about allergens please speak to a member of our team.

*A discretionary 10% service charge will be added to the bill. This will be
shared fairly among the team who prepare and serve your food today.*

AFTERNOON TEA

All served with your choice of tea or filter coffee.

Add a glass of Champagne for £7

TRADITIONAL TEA

22.50 per person

ASSORTED FINGER SANDWICHES

FRESHLY BAKED FRUIT SCONES

with jam & Devonshire clotted cream

SELECTION OF HOMEMADE

CAKES & DESSERTS

*chocolate delice, vanilla Madeleines and
seasonal berries & cream, lemon drizzle cake*

HIGH TEA

29.50 per person

ASSORTED FINGER SANDWICHES

‘PATÉS AND POTS’

pork rillettes, soured vegetables & country bread

potted shrimp

FRESHLY BAKED FRUIT SCONES

with jam & Devonshire clotted cream

SELECTION OF HOMEMADE

CAKES & DESSERTS

*chocolate delice, vanilla Madeleines and
seasonal berries & cream, lemon drizzle cake*

SAVOURY TEA

22.50 per person

SOUP OF THE DAY

ASSORTED FINGER SANDWICHES

‘PATÉS AND POTS’

pork rillettes, soured vegetables & country bread

potted shrimp

FRESHLY BAKED CHEESE SCONES

with cream cheese & apple chutney