

## IN ROOM PRIVATE DINING

Enjoy some of Chef's favourite dishes in the comfort and privacy of your own room.

### STARTERS

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|---------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| <p><b>Classical Caesar Salad</b> £9.00<br/><i>Roman lettuce, anchovies, Parmesan and Caesar dressing.</i></p> | <p><b>Finest Quality Smoked Salmon</b>  £8.50<br/><i>Brown bread and butter.</i></p> | <p><b>Prawn Cocktail</b> £8.50<br/><i>Iceberg lettuce, Marie Rose sauce, cocktail prawns.</i></p> |
| <p><b>Beetroot &amp; Goat's Cheese Salad</b> £8.00<br/><i>Candied walnuts, Merlot vinegar. (v)</i></p>        | <p><b>Special Starter of the Day</b> £8.00<br/><i>Please ask for details.</i></p>                                                                                     | <p><b>Baked Camembert</b> £10.00<br/><i>Camembert, sourdough bread, mixed salad. (v)</i></p>      |
| <p><b>French Onion Soup</b> £8.00<br/><i>Gruyere croute.</i></p>                                              |                                                                                                                                                                       |                                                                                                   |

### MAIN COURSES

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| <p><b>GNOCCHI, FRESH TOMATO SAUCE</b> £15.00<br/><i>Fricassee of mushrooms, cherry tomatoes, fresh basil.</i></p>                                                                                                                                                                      | <p><b>FISH &amp; CHIPS</b> £15.00<br/><i>Tartare sauce, fresh lemon.</i></p>                                                                                                                                                                                                        | <p><b>ROAST CHICKEN À LA FORESTIÈRE</b> £17.00<br/><i>Fricassee of woodland mushrooms, fondant potato, Madeira roasting juices and buttered leaf spinach.</i></p>                                                                                                                     |
| <p> <b>GAVI CA BIANCA</b><br/><i>White flower and green fruit aromas, with a touch of boney and minerality on the palate.</i></p>                                                                     | <p> <b>ERRAZURIZ SAUVIGNON BLANC</b><br/><i>The wine is aged for 12 months in French and American oak. A powerful and concentrated wine..</i></p>                                                  | <p> <b>FISH HOEK MERLOT</b><br/><i>Fruit-led Merlot with ripe, red-berry and plum aromas, the palate shows ripe blackberry and plum fruit that run right the way through to a soft finish.</i></p> |
| <p><b>FRANCIS BEEF BURGER</b> £15.00<br/><i>Melted cheddar, cured bacon, sweet pickle cucumber.</i></p>                                                                                                                                                                                | <p><b>SEAFOOD RISOTTO</b> £20.00<br/><i>Sun-dried tomato, toasted pine nuts.</i></p>                                                                                                                                                                                                | <p><b>GRILLED SALMON FILET À LA NIÇOISE</b> £20.00<br/><i>Aubergine caviar, olive tapenade, sauce vierge with fresh basil.</i></p>                                                                                                                                                    |
| <p> <b>LFE LOT 2 MALBEC</b><br/><i>Chilean Malbec displays characteristics of Argentine Malbec and Bordeaux: very fragrant plum, plum blossom, dark chocolate, bramble, mulberry and spice.</i></p> | <p> <b>LEEFEILD STATION PINOT GRIS</b><br/><i>Fragrant aromas of yellow apples and grapefruit commingle with green tropical fruits and a lifted spiciness reminiscent of powered ginger.</i></p> | <p> <b>VILLA MARIA PB CHARDONNAY</b><br/><i>Shows a ripe, citrus lemon and white peach character with a rich, intense finish.</i></p>                                                            |
| <p><b>RUMP OF LAMB</b> £22.00<br/><i>Dauphinoise potatoes, green beans, Red wine roasting jus.</i></p>                                                                                                                                                                                 | <p><b>CHICKEN CAESAR SALAD</b> £15.00<br/><i>Roman lettuce, Parmesan, avocado, croutons, Caesar dressing.</i></p>                                                                                                                                                                   | <p><b>VEGAN CURRY</b>  £15.00<br/><i>Pilaf rice, coconut curry sauce, seasonal vegetables. (v)</i></p>                                                                                           |
| <p> <b>BOLLA LE POIANE VALPOLICELLA</b><br/><i>Intense scents of blackcurrants, vanilla and spices</i></p>                                                                                          | <p> <b>WICKED LADY WHITE ZIN</b><br/><i>Made using Zinfandel grapes from warm Californian vineyards. Shows red-fruits on the rich, juicy palate.</i></p>                                         | <p> <b>LEEFEILD STATION PINOT GRIS</b><br/><i>Fragrant aromas of yellow apples and grapefruit commingle with green tropical fruits and a lifted spiciness reminiscent of powered ginger.</i></p> |

**SPECIAL MAIN COURSE OF THE DAY** £17.00

*Please ask for details.*

### STEAKHOUSE SPECIALS

- |                                |                                         |
|--------------------------------|-----------------------------------------|
| <b>6oz FILLET STEAK</b> £25.00 | <b>8oz GRILLED SIRLOIN STEAK</b> £23.00 |
|--------------------------------|-----------------------------------------|
- Served with your choice of Black Peppercorn, Béarnaise or Chimichurri sauce.*



**BOLLA LE POIANE VALPOLICELLA**  
*Intense scents of blackcurrants, vanilla and spices.*

### SIDE DISHES

- |                                  |                                  |                                                                                                                                  |                            |
|----------------------------------|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| <b>Seasonal Vegetables</b> £3.50 | <b>Triple Cooked Chips</b> £3.50 | <b>Green salad &amp; truffle oil</b>  £3.50 | <b>Pommes Frites</b> £3.50 |
|----------------------------------|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------|----------------------------|

### DESSERTS

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|-----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>CHEESE PLATTER</b>  £7.50 | <b>STICKY TOFFEE PUDDING</b> £8.00<br><i>Vanilla ice cream and butterscotch sauce. (v)</i>                                          | <b>CLASSIC CHEESECAKE</b>  £7.00<br><i>Fresh blueberry sauce.</i> |
| <b>VANILLA CRÈME BRULEE</b> £7.00<br><i>Milk, eggs, cream, vanilla extract.</i>                                 | <b>DARK CHOCOLATE TRUFFLE TORTE</b> £9.00<br><i>Dark Belgian chocolate truffle mousse, simply dusted with cocoa, orange sorbet.</i> | <b>ICE CREAM &amp; SHERBET</b> (v)  £6.00                         |

Night private room dining menu is served between 10pm - 5am. All dishes available are highlighted as 

All prices are inclusive of VAT in GBP sterling. All liquor measurements are in standard ml, wines by the glass available in 175ml on request. If you have an allergy please advise us, and we will present you with the information and a food allergen fact sheet for foods we supply.

  
**FRANCIS HOTEL**  
  
**BATH**

**DRINKS MENU**

**CHAMPAGNES & SPARKLING WINES**

**DA LUCA PROSECCO - ITALY**  
 125ml glass  £6.50      75cl bottle  £30.00

*A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate.*

**MOET BRUT IMPERIAL - FRANCE**

75cl bottle  £55.00

*With a sparkling bouquet of green apple and citrus fruit, and a sumptuous palate of white fleshed fruits, citrus and brioche.*

**LOUIS DORNIER BRUT - FRANCE**

375ml ½ Bottle  £30.00      75cl bottle  £48.00

*A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.*

**MOET ROSE IMPERIAL - FRANCE**

75cl bottle  £65.00

*It has a generous bouquet of wild strawberry and cherry with nuances of rose and an expressive palate adding textures of peach to the red fruits with a fresh, elegant citrus finish.*

**RED WINES**

**LFE LOT 2 MALBEC - Chile**

*Chilean Malbec displays characteristics of Argentine Malbec and Bordeaux: very fragrant plum, plum blossom, dark chocolate, bramble, mulberry and spice.*

 175ml   
  250ml   
  Bottle  
 £4.70      £6.70      £20.00

**ELEVE PINOT NOIR - France**

*Shows cherry and blueberry flavours on the soft palate, finishes with a hint of spice.*

£6.30      £8.50      £24.00

**FISH HOEK MERLOT - South Africa**

*Fruit-led Merlot with ripe, red-berry and plum aromas, the palate shows ripe blackberry and plum fruit that run right the way through to a soft finish.*

£7.70      £12.30      £33.00

**LES COLLINES DE LAURE SYRAH - France**

*Ruby red in color. On the nose, redcurrant, raspberry, and slight spice. The palate offers elegant, refined, and feminine notes of wild strawberry, raspberry and violet lead way to a balanced finish.*

£42.00

**TORRES MAS RABELL - Spain**

*Made exclusively from Garnacha Tinto and matured in American oak barrels for a year before bottling, it has ripe summer pudding fruit flavours and a soft juicy finish.*

£10.00      £14.40      £43.00

**BOLLA LE POIANE VALPOLICELLA - Italy**

*Made using the traditional Valpolicella grape varieties of Corvina, Corvinone, Rondinella and Molinara. Complex, with a fine perfume of red and black cherry, plum and notes of cinnamon and nutmeg.*

£50.00

**WHITE WINES**

**ERRAZURIZ SAUVIGNON BLANC - Chile**

*Dry with no oak-ageing this white has delicious lime fruit and herb flavours.*

 175ml   
  250ml   
  Bottle  
 £6.30      £9.00      £27.00

**LEEFIELD STATION PINOT GRIS - New Zealand**

*Fragrant aromas of yellow apples and grapefruit commingle with green tropical fruits and a lifted spiciness reminiscent of powdered ginger.*

£29.00

**VILLA MARIA PB CHARDONNAY - Chile**

*Shows a ripe, citrus lemon and white peach character with a rich, intense finish.*

£7.50      £12.00      £32.00

**DA LUCA PINOT GRIGIO - Italy**

*Shows a ripe, citrus lemon and white peach character with a rich, intense finish.*

£7.50      £12.00      £32.00

**GAVI CA BIANCA - Italy**

*Fresh, harmonic, acidity perfectly balanced with the good structure and smoothness of this wine.*

£7.50      £12.00      £32.00

**SANCERRE LES COLLINETTES - France**

*This wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character and mineral finish.*

£45.00

**ROSÉ WINE**

**WICKED LADY WHITE ZIN - USA**

*Made using Zinfandel grapes from warm Californian vineyards. Shows red-fruits on the rich, juicy palate.*

 175ml   
  250ml   
  Bottle  
 £6.00      £8.30      £23.00

**BOTTEGA PINOT GRIGIO ROSÉ - Italy**

*Dry, well-structured, pleasantly persistent, with balanced acidity and a delicate mineral note in the finish.*

£7.50      £12.00      £32.00

**DRINKS**

<b>Corona 4.5%</b>	330ml	£4.50	<b>Thirsty Planet still water</b>	750ml	£3.00	<b>Tea</b>	£2.60
<b>Peroni 5.1%</b>	330ml	£4.50	<b>Thirsty Planet still water</b>	330ml	£1.50	<i>English breakfast / Decaf breakfast</i>	
<b>Heineken Zero 0%</b>	330ml	£4.50	<b>Fever Tree Lemonade</b>	200ml	£3.50	<i>Earl Grey / Cranberry &amp; Elderflower</i>	
<b>Coca Cola</b>	330ml	£3.50	<b>Orange juice</b>	250ml	£4.00	<i>Pure Green / Pure Peppermint / Camomile</i>	
<b>Coca Cola Zero</b>	330ml	£3.50	<b>Apple juice</b>	250ml	£4.00	<b>Hot Chocolate</b>	£3.00
<b>Coca Cola Diet</b>	330ml	£3.50	<b>Grapefruit juice</b>	250ml	£4.00	<b>Coffee</b>	
<b>Thirsty Planet sparkling water</b>	750ml	£3.00	<b>Cranberry Juice</b>	250ml	£4.00	<b>Americano/espresso</b>	£ 2.60
<b>Thirsty Planet sparkling water</b>	330ml	£1.50	<b>Pineapple juice</b>	250ml	£4.00	<b>Latte/cappuccino</b>	£3.00

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