

# STEAK & LOBSTER FOR 2 - 48 Hours Pre-orders only!

PRIME 20oz CHATEAUBRIAND,  
WHOLE LOBSTER THERMIDOR  
AND A BOTTLE OF HOUSE WINE  
served with buttered king prawns, treble  
cooked chips, grilled asparagus comphe, vine  
tomatoes and lemon check's.

£40 PER HEAD

## APPETISERS / ACCOMPAGNEMENTS

MARINATED OLIVES (GF) (V)	3.95
GARLIC BREAD (V)	3.50
GARLIC BREAD WITH (V) MOZZARELLA	3.95
BAKED CAMEMBERT (V) WITH CIABATA CROUTES	5.50
CRISPY SWEET POTATO WEDGES (V) GLAZED IN HOI SIN, SRIRACHA MAYO	5.50

## SHARING PLATTER

VEGETERIAN SHARING PLATTER (FOR TWO) Wild mushroom, hazelnut crusted brie, portobello mushroom pate, camembert and sweet potato fries served with red onion chutney and sweet chilli dip.	13.50
FRANC'S SHARING PLATTER (FOR TWO) Smoked bbq ribs, deep fried chicken lolipops, ham hock terrine and tiger prawn served with sweet chilli and wasabi mayonnaise.	15.50

## SALADS

ROAST CHICKEN SALAD (GF) (N) Roast chicken salad tossed with rocket, pine nuts finished with salsa verde.	7.95
AVOCADO SALAD (V) (GF) Mixed leaves, avacado, cherry tomatoes red pepper, thyme and honey dressing.	7.95

(V) = VEGETARIAN | (V) VEGAN  
(GF) GLUTEN FREE | (N) NUTS

# Bistro Franc

1 HANOVER STREET, LIVERPOOL, L1 3DN

## STARTER / ENTREES

SOUPE DU JOUR (V)	4.95
Soup of the day served with fresh bread.	
HAZELNUT BRIE (V) (N)	5.95
Mini brie and caramelised red onion wellington with a basil emulsion and pickled shallot salad	
BABY BACK BBQ RIBS	6.95
Braised smoked bbq marinated baby back ribs served with lemon slaw.	
MUSSELS (GF)	6.50
Fresh steamed mussels with roast pancetta and tomato basil sauce.	
FISH CAKE	6.00
Pea, haddock & spring onion fish cake with a chive, red pepper & onion salad, finished with a tomato tartar sauce.	
DUCK LIVER & PLUM PATE	5.95
Duck liver and plum pate, clementine and date chutney with sour dough croutes.	
BLACK TIGER KING PRAWN (GF)	6.50
Sauteed chilli and lime black tiger king prawn with coriander and wassabi aioli.	
BRAISED BEEF SHIN BUFFALO MOZZARELLA BON BONS (GF)	6.50
Ham hock terrine served with a plum and date chutney and home-dame piccalilli.	
CHICKEN LOLLIPOPS	5.95
Deep fried chicken lolipops with a lime & chilli jam and wasabi & coriander mayonnaise.	
CHICKPEA & MOZZARELLA FRITA (V)	6.00
Chickpea coriander & mozzarella frittata with spiced beetroot puree finished with a pomegranate salsa.	

## ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before  
placing your order as not all ingredients can be listed and we  
cannot guarantee the total absence of allergens in our dishes.  
Detailed allergen information is available on request.

## MAINS / PLATS DE RESISTANCE

OVEN ROAST PINE NUT COATED CHIKEN SUPREME (GF)	15.50
Oven roast pine nut coated chicken supreme with buttered tender steam broccolli with roast garlic and chive mash and chimichurri sauce dressing (available without pine nut).	
BRAISED OX CHEEK (GF)	15.50
Braised ox cheek celeriac puree, garlic and rosemary piccolo parsnips, forrestiare sauce.	
ROAST SHORT RIB OF BEEF (GF)	17.00
Dijon duchess potatoes and minted sauce l'orange.	
SEARED DUCK BREAST (GF)	18.00
Seared duck breast with candied red cabbage sweet potato fondant and granadine syrup.	
PAN SEARED SEABASS FILLET (GF)	15.50
Seared seabass fillet with roast tinkerbell peppers, buttered garlic sugar snap peas, pomegranate mango herb salsa.	
PAN SEARED SALMON	16.95
With buttered celeriac fondants, grilled asparagus finished with toasted chestnut, red pepper herb puree.	
ROAST LAMB (GF) GARLIC & HERB MARINATED	19.00
Roast garlic and herb marinated lamb rump, pomme puree finished with tomato sauce vierge.	
SHIITAKE MUSHROOM SCALLOPS	15.00
Nori seaweed lemon and sea salt marinated shiitake mushroom scallops, shallot and pea puree, heirloom tomato vierge finished with crispy samphire.	
SQUASH GOATS CHEESE AND CRANBERRY WELLINGTON (V)	15.50
Squash, goat cheese and cranberry wellington, sage and black pepper parmentier potatoes, blanched kale, smoked onion sauce.	
PASTA & RISOTO	
CHILLI PEA & JUMBO PRAWN RISOTTO	15.00
Chilli pea and jumbo prawn risotto, finished with tarragon and pepper oil.	
SWEET POTATO COURGETTE & CAULIFLOWER RISOTTO	14.00
Butternut squash, sweet potato and pine nut risotto finished with a sage oil and fresh parmesan.	
KING PRAWN LINGUINE	15.00
King prawn linguine in a rich tomato & basil sauce finished with gralic herb croute and fresh grated parmesan. (Available as Vegetarian 13.00)	
WILD MUSHROOM LINGUINE (V)	14.00
Linguine pasta tossed with wild mushroom in a creamy white wine and tarragon sauce. Served with a tosted garlic croute and fresh parmesan shavings. (Available with Chicken supplement £3)	

## CHARGRILLED STEAK

Our Steaks are served with fat cut chips and confit vine tomato!

PRIME RUMP STEAK 10oz (GF)	17.50
Our grass-fed Black Angus rump steaks are aged for a minimum of 50 day which means lots of bold flavour.	
BLACK ANGUS SIRLION STEAK 10oz (GF)	19.95
A delicate flavour balanced with a firmer texture.	
RIBEYE STEAK 10oz (GF)	18.95
Small grains of fat (marbling) give this cut its full flavour & increased moisture.	
PAN FRIED FILLET OF BEEF 8-oz (GF)	23.50
Pan fried fillet of beef with pont neuf chips, roast vine tomatoe, cafe du paris butter and watercress.	
COTE DE BOEUF 16-oz RIB EYE ON THE BONE (GF)	33.00
Marbled and glazed with fat, to create a smooth textured distinctive taste, full of flavour.	
CHATEAUBRIAND 20oz for two (GF)	50.00
Carved by our chef & served with traditional Peppercorn sauce. From the head of the fillet, the best combination of tenderness & flavour.	

### ADD SAUCE

Peppercorn Sauce	2.50	Diane Sauce	2.50
Bearnaise Sauce	2.50	Red Wine Jus	2.50
Wild Mushroom	2.50		

## BURGERS

ABERDEEN ANGUS STEAK BURGER	12.00
100% prime angus beef burger with cheddar cheese, franc's relish, lettuce, sliced tomato, pickles, brioche bun and fat cut chips. Add extra patty £4	
BUTTERMILK CHICKEN BURGER	11.95
Thyme and garlic roast fillet chicken burger with sriracha mayo, brioche bun and fat cut chips.	
DEEP FRIED VEGAN BUTTERMILK (V) CHICKEN BURGER	13.95
Deep fried vegan butter milk chicken burger with lime and chilli crushed avacado on a veg brioche bun served with sweet potato fries.	

### ADD TOPPINGS

BACON	2.50
CARAMELISED ONION AND BREIE	2.50
MAPLE CHEDDAR AND BACON	2.50
BLUE CHEESE	2.00
CHEDDAR CHEESE	2.00

## SIDES

(V) (GF) HOUSE CUT CHIPS	2.95
(V) (GF) SWEET POTATO FRIES	3.95
(V) (GF) GARLIC BUTTER SUATEED SPINACH	3.95
(V) (GF) GRATIN DAUPHINOIS	3.50
(V) (GF) POMMES PUREE	3.50
(V) (GF) SEASONAL LEAF SALAD	3.50
(V) (GF) SWEET POTATO MASH	3.50
(V) GARLIC TENDER-STEAM BROCCOLI TOSSED IN SOY AND SESAME SEEDS	3.95
(GF) (V) SAUTEED GREEN BEANS AND SHALLOTS	3.95

## BEERS, ALES & CIDERS

<i>DRAUGHT</i>	Half	Pint
STELLA ARTOIS	2.95	5.30
CAMDEN IPA Draught	3.10	5.45

### BOTTLES 330ml

PERONI Italy	4.7%abv	4.20
CORONA Mexico	4.6%abv	4.20
ESTRELLA DAURA DAMN Gluten Free- Spain	5.4%abv	4.20
BREWDOG PUNK IPA Scotland	5.6%abv	4.95
GUINNESS ORIGINAL Ireland	4.2%abv	4.50
ASPALL CYDER SUFFOLK UK	5.5%abv	4.50
REKORDERLING APPLE Sweden	4.0%abv	4.50
REKORDERLING STRAWBERRY & LIME Sweden	4.0%abv	4.50
MORETTI Alcohol Free Italy	0%abv	4.20

## SOFT DRINKS

<i>DRAUGHT</i>	Regular	Large
COKE, DIET COKE, LEMONADE	2.50	3.50

### BOTTLES 330ml

COKE, DIET COKE, COKE ZERO, SPRITE OR FANTA	2.80
ORANGE, PINEAPPLE, CRANBERRY OR APPLE JUICE	2.50
APPLETISER	2.95
RASPBERRY & ROSE SODA	2.80
WHITE GRAPE & APRICOT SODA	2.80
MEXICAN LIME & YUZU SODA	2.80

## WATER BY THE BOTTLE

	500ml	750ml
AQUA PANNA Still Water	2.95	3.95
SAN PELLEGRINO Sparkling Water	3.00	4.35

## MOCKTAILS

VIRGIN BELLINI	4.95
Peach purée, white grape & apricot soda.	
MOVIE STAR MARTINI	4.95
Pineapple juice, lime juice, passion fruit purée and shot of white grape and apricot soda.	
ELDERFLOWER GARDEN	5.50
Seedlip Garden, Acorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber.	
VIRGIN SPRITZ	6.50
Seedlip Grove 42, Acorn Bitter Aperitif, white grape and apricot soda finished with orange and olive.	

## MONDAY 2 COURSE £19.95

From 5PM to 10PM

ANY MAIN PLUS A STARTER OR DESSERT  
FROM OUR A LA CARTE MENU

HALF PRICE ON ANY BOTTLE OF WINE OR PROSECCO

Supplement apply: Duck £3 | Lamb £3 | Sirlion £3 | Ribeye £3  
Cote de boeuf £15 | Fillet steak £6.5 | Chateaubriand for two £16

## LE PRE THÉÂTRE PRIX FIXE MENU

2 COURSE 15.5  
3 COURSE 17.5

MONDAY TO SATURDAY 4:00 - 6:00PM

## STEAK NIGHT WEDNESDAY £13

5PM TO 10PM

YOUR CHOICE OF 5 CUTS OF STEAK FROM £13.

Rump Steak £13 | Sirlion £13 | Ribeye £13  
Fillet steak £18 | Cote de boeuf 16oz £26  
Chateaubriand for two 20oz £40

## COCKTAILS 2 FOR £12

MONDAY TO THURSDAY FROM 5PM TO 10PM

\*Any two of the same cocktails\*

BELLINI	6.50
Our gold award winner prosecco stirred with puree choice; peach, raspberry, strawberry or passion fruit.	
J'ADORE	8.00
Remy Martin cognac, Cointreau, crème de apricot, lemon juice & vanilla soda	
BISTRO SWIZZLE	8.50
Pampero Blanco, apple and lime juice, white grape, mint, ginger & elderflower cordial.	
LUMIERE	8.50
Belvedere pure vodka, coconut, pineapple, lime and Fever Tree mediterranean tonic	
PORNSTAR MARTINI,	8.00
Stolichnaya vanilla vodka, passoa, passion fruit with pineapple & a shot of prosecco	
BRAMBLE	7.50
Tanqueray gin with lemon juice, sugar drizzled with french blackberry liqueur.	
ESPRESSO MARTINI,	8.00
Stolichnaya vanilla vodka, tia maria and espresso shot.	
FRENCH MARTINI,	8.00
Stolichnaya vodka, chambord & pineapple juice.	
OLD FASHIONED	7.50
Bulleit bourbon whisky, angostura bitter, sugar peeled orange and ice.	
COSMOPOLITAN	7.50
Vodka, Cointreau, lime & Cranberry juice.	
MOJITO,	7.50
Mojito classic, Bacardi Carta Blanca, mint leaves, sugar, fresh lime juice, crushed ice & soda. Available with pureed peach, raspberry, strawberry or blackberry flavour.	
FENCH 75,	7.50
Gin, Gomme, lemon & Champagne.	
GIN SPRITZ	8.00
Hendricks gin, saint germain elderflower, prosecco, soda and cucumber	
APEROL SPRITZ	8.00
Aperol, prosecco, soda water.	
DAIQUIRI STRAIGHT UP OR FROZEN	7.50
Bacardi Carta Blanca, fresh lime juice and sugar serve with your choice of pureed peach, passion fruit, strawberry or blackberry flavour.	
NEGRONI	8.00
Tanqueray 10 gin, campari and vermouth.	
PUNCHY PEACH	8.00
Kraken, Goslings 151, pineapple juice, peach bitters and lime juice	

## SPECIALITY GIN SERVE 40ml

MONDAY TO FRIDAY FROM 12NOON TILL CLOSE

## 2 FOR £12

HENDRICK'S	8.50	ARBER PINEAPPLE	8.50
Hendrick's gin, cucumber, strawberries and Fever-Tree tonic		Arber Pineapple gin, lemon slice, lime wedge and Fever-Tree elderflower tonic.	
PUERTO DE INDIAS STRAWBERRY	8.50	GIN MARE	8.50
Puerto De Indias Strawberry Gin with fresh strawberry and Fever-Tree Tonic.		Gin Mare gin, rosemary, lemon slice, juniper berries and Fever-Tree mediterranean tonic.	
PINK PEPPER GIN	8.50	HEMINGWAY	9.50
Pink Pepper Gin, fresh strawberries with slapped mint with Fever-Tree Mediterreanena Tonic.		Tanqueray No 10 gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with slice of pink grapefruit and a maraschino cherry.	
RHUBARB & RASPBERRY	8.50	BLACK FORREST	9.50
Slingsby Rhubarb Gin fresh raspberries and Fever-Tree elderflower tonic.		Tanqueray 10 and Bombay Bramble gin with forrest berries, a twist of lemon zest finished with Fever-Tree Mediterreanena Tonic.	
LIVERPOOL	8.50	THE PILLARS OF MILAN	9.50
Liverpool Valencia Orange organic gin, pink grape fruit, basil and Fever-Tree tonic.		Four Pillars Bloody Shiraz Gin, Campari Aperitivo, fresh rosemary, Nocellera olives & Fever-Tree Indian tonic.	

## GINS

GORDON, UK	3.50
BEEFEATER, UK	3.50
TANQUERAY, UK	3.50
THE BOTANIST GIN, Scotland	3.70
TANQUERAY NO 10, UK	4.10
STAR OF BOMBAY	4.20
HENDRICKS, Scotland	4.20
MONKEY 47, Germany	5.70
KI NO BI KYOTO, japan	6.25

## FLAVOURED GINS

GORDON PINK, UK	3.50
BEEFEATER PINK STRAWBERRY, UK	3.50
BOMBAY BRAMBLE, UK	3.50
WHITLEY NEIL, UK	3.70
Blackberry, Parma Violet, Raspberry or Blood Orange	
PUERTO DE INDIAS STRAWBERRY	3.70
TANQUERAY SEVILLA, UK	3.70
SLINGS YORKSHIRE RHUBARB GIN, UK	3.80
BOE VIOLET, UK	3.80
GIN MARE, Spain	4.00
LIVERPOOL VALENCIA ORANGE	4.40
PINK PEPPER GIN, UK	4.50
FOUR PILLARS BLOODY SHIRAZ Australia	4.50

## VODKA'S

STOLICHNAYA VODKA, Latvia	3.45
SMIRNOFF VODKA, Russia	3.45
FINLANDIA, Finland	3.50
WYBOROWA, Poland	3.60
KETEL ONE VODKA, Netherlands	3.75
TITO'S HANDMADE VODKA, U.S	4.20
BELVEDERE, Poland	4.25
CIROC, France	4.25
GREY GOOSE, France	4.45

## RUM'S

RON ZACAPA CENTENARIO	6.95
23 YEAR OLD RUM, Guatemala	
HAVANA CLUB 7 YEAR OLD, Cuba	3.90
PAMPERO BLANCO, Venezuela	3.65
SAILOR JERRY SPICED RUM, Hawaii	3.60
BACARDI CARTA BLANCA, Cuba	3.45
CAPTAIN MORGAN SPICED, Jamaica	3.60
MALIBU COCONUT RUM, Barbados	3.40

## TEQUILA

TEQUILA OLMECO BLANCO, Mexico	3.50
EL JIMADOR REPOSADO, Mexico	3.80
OLMECA ALTOS PLATA, Mexico	4.20

## WHISKY

THE FAMOUS GROUSE, Scotland	3.45
JAMESON, Ireland	3.60
JACK DANIEL'S, U.S	3.60
BULLEIT BOURBON, KENTUCKY U.S	3.80
OLD PULTENEY 12 YEAR OLD, Scotland	4.00
MONKEY SHOULDER, Scotland	4.20
WOODFORD RESERVE BOURBON, U.S	4.30
GLENFIDDICH 12 YEAR OLD, Scotland	4.50
NIKKA FROM THE BARREL, japan	5.95
ANCNOC 12 YEAR OLD, Scotland	6.95
HIBIKI SUNTORY, japan	8.95

## BRANDY

COURVOISIER V.S COGNAC, France	3.60
HENNESSY, France	3.95
JANNEAU VSOP, GRAND, France	3.95

## DIGESTIF / APPERITIF

CAMPARI, Italy	3.40
PIMM'S, UK	3.50
AMARETTO DISARONNO, Italy	3.50
ARCHERS PEACH SCHNAPPS, E.U	3.40
COINTREAU, France	3.60
CALVADOS VSOP, France	3.80
SAMBUCA, Italy	3.50

## BOTTOMLESS FIZZ £35PP

Monday to Friday from 4PM-9PM

CHOICE OF ANY MAIN FROM OUR A LA CARTE MENU  
BOTTOMLESS PROSECCO BY GLASS FOR 90 MINUTES

Supplement apply: Duck £3 | Lamb £3 | Sirlion £3 | Ribeye £3 |  
Cote de boeuf £15 | Fillet steak £6.5 | Chateaubriand for two £16



## SUNDAY WINE & DINE £21.9

SUNDAY 5PM to 10PM

2 COURSES BOTTLE OF WINE TO SHARE

ANY MAIN PLUS A STARTER OR DESSERT  
FROM OUR A LA CARTE MENU

Supplement apply: Duck £3 | Lamb £3 | Sirlion £3 | Ribeye £3  
Cote de boeuf £15 | Fillet steak £6.5 | Chateaubriand for two £16