

FRENCHIE

PRE & POST THEATRE OFFER

17.30 – 17.45

22.00 – 22.15

Sample menu

3 COURSES £36

(Including a glass of sparkling & coffees)

NIBBLES

Bacon Scones, Maple Syrup & Cornish Clotted Cream (each)	£2.5
Portland Crab, Lovage & Squid Ink Rice Cracker	£5
Sourdough Bread & Keen's Salted Whey Butter	£3

STARTERS

Heritage Tomato Salad, Redcurrants, Croutons & Tomato Water

or

Corn Porridge, Pickled Chilli, Oregano & Smoked Eel

MAINS

Cornish Cod, Beans Ragout & Wild Mushrooms

Or

Confit Duck Leg, Aubergine, Miso, Hazelnuts & Plums

DESSERTS

Chocolate, Coconut & Lime

All allergen information is available on request. All prices are including current VAT rate.

A discretionary 12.5% service charge will be added to the bill

FRENCHIE

CHEESE SELECTION

A selection of cheeses selected from Androuet & Neal's Yard Dairy

Cheeses served in 20 grams portion, £4 per portion

Saint James, Raw Ewe's Milk, Soft, Unpasteurised, Cumbria

Gratte Paille, Raw Cow's Milk, Soft, Unpasteurised, Ile de France

Sinodun Hill, Raw Goat's Milk, Vegetarian, Unpasteurised, Oxfordshire

Old Winchester, Cow's Milk, Hard, Pasteurised, Vegetarian, 18 months, Wiltshire

Blu de Buffala, Buffala's Milk, Unpasteurised, Blue Cheese, 4 months, Lombardy

SIPS

NEGRONI BIANCO, Portobello Gin, Carpano Bianco & Gentiane £11.5

PEACH & ALMOND ICE TEA, Earl Grey, Peach Nectar, Almond Syrup & Lemon £8

PLUM SHINE, Moonshine Van Brunt, Frangelico & Plums £14

SWEET WINE BY THE GLASS

10- YEAR NIEPOORT, Tawny Port, Portugal 75ml £13

2015, SULAUZE, Suce Miel, Vin de Paille, Provence, France 125 ml £18

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