

HENRIETTA STREET

FRENCHIE

Covent garden

SAMPLE SET MENU

*A 3-course tasting menu lovingly created by Gregory Marchand
and the FRENCHIE team using dishes from our eclectic A la Carte menu
and inspiration from the days freshest, most exciting seasonal produce*

A Snack to Start

Foie Gras / Rhubarb / Wild Strawberries / Pink Pepper

John Dory / Artichokes / Olives / Lemon

Banoffee / Nutmeg / Pecan

£45

Wine Pairing available upon Request £35

*Three glasses of 100 ml carefully selected by our Sommelier Team
highlighting the best of the wine World's small, artisanal & eco-friendly producers*

(This menu available only for Lunch or Dinner Sunday to Wednesday)

*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*

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SAMPLE 5-COURSE TASTING MENU

*A 5-course tasting menu lovingly created by Gregory Marchand
and the FRENCHIE team using dishes from our eclectic A la Carte menu
and inspiration from the days freshest, most exciting seasonal produce*

A Nibble to Start

Foie Gras / Rhubarb / Wild Strawberries / Pink Pepper

John Dory / Artichokes / Olives / Lemon

Elwy Valley Lamb / Courgette / Nettle / Garlic / Pine Nuts

Rhubarb / Rose / Pink Pepper

Banoffee / Nutmeg / Pecan

£55

Wine Pairing available upon Request £45

*Four glasses of 100 ml carefully selected by our Sommelier Team
highlighting the best of the wine World's small, artisanal & eco-friendly producers*

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SAMPLE 7-COURSE TASTING MENU

*A 7-course tasting menu lovingly created by Gregory Marchand
and the FRENCHIE team using dishes from our eclectic A la Carte menu
and inspiration from the days freshest, most exciting seasonal produce*

A Nibble to Start

Beetroot Carpaccio / Taramasalata / Quail egg

Foie Gras / Rhubarb / Wild Strawberries / Pink Pepper

Salmon Tartare / Citrus / Cucumber / Radish

John Dory / Artichokes / Olives / Lemon

Elwy Valley Lamb / Courgette / Nettle / Garlic / Pine Nuts

Rhubarb / Rose / Pink Pepper

Banoffee / Nutmeg / Pecan

£75

Wine Pairing available upon Request £65

*Six glasses of 100 ml carefully selected by our Sommelier Team
highlighting the best of the wine World's small, artisanal & eco-friendly producers*

*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*