

FRENCHIE

TASTING MENU £58

A Nibble to Start

Foie Gras, Wild Strawberries, Hazelnuts & Fresh Peas
Stone Bass, Artichokes, Kalamata Olives & Preserved Lemon
Elwy Valley Lamb, Asparagus, Nettle, Confit Garlic & Pine Nuts
Rhubarb, Rose & Pink Pepper
Banoffee, Nutmeg & Pecan Nuts

Add Wine Pairing £45

DINNER MENU A LA CARTE

NIBBLES

Sourdough Bread & Keen's Whey Butter	£3
Bacon Scone, Maple Syrup & Cornish Clotted Cream (<i>each</i>)	£3
Brandade, Smoked Trout Roe & Potato Chips	£5
Poole Bay Oyster, Smoked Togarashi Oil & Shallot Dressing	£5

STARTERS

Salmon Tartare, Citrus, Cucumber, Radish & Pickled Mustard Seeds	£14
Lamb Ragù Pappardelle, Black Olives, Lemon, Espelette & Parmesan	£14
Beetroot Carpaccio, Taramasalata, Crispy Capers, Broad Beans & Quail Egg	£16
Foie Gras, Wild Strawberries, Hazelnuts & Fresh Peas	£19

MAINS

Grilled White Asparagus, Potato Ecrasé, Trout Roe, Parmesan Fondue & Sorrel	£24
Stone Bass, Artichokes, Quinoa, Kalamata Olives & Preserved Lemon	£28
Wooley Park Farm Chicken, Fried Chickpeas, Harissa, Carrot & Dijon Mustard Sauce	£30
Elwy Valley Lamb, Green Asparagus, Nettle, Confit Garlic & Pine Nuts	£32

SIDES

Bulgur Wheat Salad, Chilli, Coriander & Radish	£6
Fresh Peas, Mint, Preserved Lemon & Parmesan	£6
Grilled Courgette, Goat's Curd & Courgette Flower	£8

Please note the tasting menu is for the entire table.

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 COCKTAILS

TIME BREAK (Non-Alcoholic)	£4
Cranberry Juice, Tonic Water, Lemon Juice & Pink Peppercorn Syrup	
THE FRENCHMAN IN NEW YORK	£12
Portobello Gin, Nardini Acqua di Cedro, Drouin Pommeau Normandie, Earl Grey & Lemon Vebena	
AMARO & BOURBON SOUR	£12
Amaro Nardini, Buffalo Trace Bourbon, Lemon Juice & Egg White	
CARAMELO	£12
Calle 23 Tequila Blanco, Frangelico Hazelnuts Liqueur, Chambord Raspberry, Lime Juice & Egg White	
BARREL AGED ROB ROY AMARO	£13
Johnnie Walker Black, Bonal Amaro & Angostura Bitter	
SEE TRUTH	£13
H by Hine Cognac, Fair Kumquat Liqueur, Orange & Lemon juice	
RUM FEATHER	£14
Plantation Dark Rum, Fair Goji Liqueur, Dolin Sweet Vermouth	
THE NUTTY PILOT	£14
303 Squadron Vodka, Nardini Acqua di Cedro & Frangelico Hazelnuts	
BARTENDER'S SIP OF THE WEEK	£13
UGNI-BEE	
Hine Cognac, Lillet Blanc, Absenteroux Vermouth & Lemon	

SOMMELIER GUILTY PLEASURE	125ml	375ml	BTL
2015, Ochota Barrel, The Slint, Chardonnay, Adelaide Hills, Australia	£12.5	£37.5	£75

Get a blast of flint & mineral stone with this superbly delicate Chardonnay from Southern Australia. Ochota Barrel estate handcraft some of the most delightful small batch wines that work perfectly with our early Spring Menu.

2016, Les Vins du Cabanon, Poudre d'Escampette, Roussillon, France	£14	£40	£80
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"Poudre d'Escampette" is a firm reminder that Alan Castex is a genius from French Catalan coast. This Mediterranean Big Boy is made from a blend of Grenache, Syrah, Mourvèdre, and Carignan. Pure and energetic this wine offers complex aromas of wild flowers, sage, and black cherry, finishing the spicy punch of cardamom on a smooth texture. From Magnum, Wine Not?

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