

# FRENCHIE

## SET MENU

2 Courses £27

3 Courses £30

### 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

Beetroot Carpaccio, Taramasalata, Crispy Capers, Broad Beans & Quail Egg
Duck Foie Gras, Wild Strawberries, Hazelnuts & Fresh Peas * <i>supplement £6</i>
Salmon Tartare, Citrus, Cucumber, Radish & Pickled Mustard Seeds
Lamb Ragù Pappardelle, Black Olives, Lemon, Espelette & Parmesan

### MAINS

Grilled White Asparagus, Crushed Potato, Parmesan Fondue & Sorrel
Cornish Hake, Artichokes, Quinoa, Kalamata Olives & Preserved Lemon
Glazed Chicken Leg, Fried Chickpeas, Harissa, Carrot & Dijon Mustard Sauce

### SIDES

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

### DESSERTS

Lavender Crème Brûlée, Rosemary Shortbread, Candied Lavender
Banoffee, Nutmeg & Caramelised Pecan

*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*



## CHEESE SELECTION

A selection of cheeses selected from Mons & Neal's Yard Dairy served in 25 grams, with Crackers & Chutney

1 Cheese £4 - 2 Cheeses £7 - 3 Cheeses £12

4 Cheeses £15 - 5 Cheeses £18

Ragstone, Goat's Milk, Pasteurised Goat Cheese, 5 weeks, Herefordshire, England

L'Etivaz, Raw Cow's Milk, Unpasteurised Hard Cheese, 2 years, Alps Vaudoise, Switzerland

Perail, Raw Ewe's Milk, Unpasteurised Soft Cheese, 2 weeks, Aveyron, Midi-Pyrenees, France

Rollright, Cow's Milk, Pasteurised Soft Cheese, 2 to 3 Months, Oxfordshire, England

Colston Basset Stilton, Raw Cow's milk, Unpasteurised, Blue Cheese, 4 months

Nottinghamshire, England

## SOMMELIER GUILTY PLEASURE

125ml 375ml BTL

2015, Ochota Barrel, The Slint, Chardonnay, Adelaide Hills, Australia, White

£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 menu.

2016, Les Vins du Cabanon, Poudre d'Escampette, Roussillon, France, Red

£14 £40 £80

This pure and energetic wine offers complex aromas of wild flowers, sage and black cherry, the Carignan gives the spicy punch of cardamom on a smooth texture, Wine Not?

## DIGESTIFS

25ml 50ml

Ragnaud Sabourin, VSOP, Cognac

£7 £14

Leopold Gourmel, Age des Epices, 20 carats, Cognac

£11 £22

Cazottes, Liqueur de Reine Claude (Mirabelle), South West

£9.5 £19

Darroze, Au Duc, Bas Armagnac, South West

£17.5 £35

## COFFEES & TEAS

We are very lucky to work with some of the finest expert of their fields

MoK Coffee in Belgium, Extract Coffee in Bristol & The Rare Tea in London.

Rich Kid Blend by MoK - Single Shot £3 / Double Shot £4

70% Brazil 30% Ethiopia, this coffee is all chocolate & nutty flavors, with kick & flowery finish

Morenitas Coffee by Extract - Single Shot £3.8 / Double Shot £4.8

Hand-Picked & Natural fermentation from a natural reserve in Nicaragua.

This coffee shows aromas raisin & ripe plum, finishes with a hint of quince

## Rare Tea Co

We offer an amazing range of hand crafted teas and infusions, carefully selected by Henrietta, the Tea Lady

RAF Black Tea; China Green Tea; Genmaicha & Pop Corn Green Tea, Jasmin Silver Tips

English Peppermint, Chamomile, Lemon Verbena & Fresh Mint

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