

FRENCHIE

COVENT GARDEN

SAMPLE SET MENU

2 Courses £27 - 3 Courses £30

NIBBLES

- Sourdough Bread & Keen's Whey Butter - £3
- Bacon Scone, Maple Syrup & Cornish Clotted Cream (each) - £3
- Poole Bay Oyster & Elderflower - £5
- Warm Gougères & Parmesan Sauce - £5
- Smoked Banka Trout Rilette, Citrus & Lavosh Crackers - £6

STARTERS

- Strawberry & Tomato Gazpacho, Almond & Basil
- Beetroot Carpaccio, Smoked Taramasalata, Crispy Capers, Broad Beans & Quail's egg
- Duck Foie Gras, Apricot, Lemon Verbena & Pistachios (*supplement* £6)

MAINS

- Roasted Courgette, Goats Curd, Vadouvan, Wild Rice & Basil
- Cornish Pollack, Mushroom Bouillon, Pickled Onion, Sweet & Sour Oyster Mushroom
- Glazed Chicken Leg, Smoked Kohlrabi, White Bean & Chorizo Ragù

SIDES

- Fried Cornish New Potatoes, Citrus, Crispy Garlic & Parmesan - £6
- Grilled Sicilian Aubergine, Miso, Sesame Seeds & Fried Wakame - £8
- Green Asparagus, Parmesan Sabayon, Smoked Egg Yolk and Barley Crumble -£8

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan
- Cherry Frangipane Tart & Vanilla Ice Cream

CHEESE SELECTION

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

1 / 2 / 3 / 4 Cheese(s)

£4 / £7 / £12 / £15

- Ragstone, *Goat's Milk, Goat Cheese, 5 weeks, Herefordshire, England*
- Perail, *Raw Ewe's Milk, Soft Cheese, 2 weeks, Aveyron, Midi-Pyrenées, France*
- Rollright, *Cow's Milk, Soft Cheese, 2 to 3 Months, Oxfordshire, England*
- Colston Basset Stilton, *Cow's milk, Blue Cheese, 5 Months, Nottinghamshire, England*

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DRINKS

SOMMELIER GUILTY PLEASURE

125ml / 375ml / Bottle

2013, Philippe Viret, Coudee d'Or, Rhône Valley Magnum 150cl

£14 / £42 / £160

Philippe Viret is a Master of Cosmoculture crafting bold & creamy Rhône Blend, handcrafted and aged in Amphora. We love this wine for its precise stone fruit aromas and hint of white almonds & spices. A must try.

2015, Ochota Barrel, A Forest, Adelaides Hills, Australia

£13.5 / £40 / £80

Elegant & Energetic Pinot Noir from the talented Aussie's, Taras & Amber Ochota. Crushed Raspberries, Sour Cherries & Savoury Aromas with Smooth & Delicate Tannins. A Forest Pinot Noir is a Road Trip for the Taste Buds like no other. Get Packin'

DIGESTIFS

25ml / 50ml

Ragnaud Sabourin, VSOP, Cognac £7 / £14

Leopold Gourmel, Âge des Épices, 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 / £33

COFFEES AND 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