

FRENCHIE

COVENT GARDEN

DINNER MENU

NIBBLES

- Sourdough Bread & Keen's Whey Butter - £3
Bacon Scone, Maple Syrup & Cornish Clotted Cream (each) - £3
Warm Gougères & Parmesan Sauce - £5
Tarte Flambée, Lardons, Onions & Crème Fraîche - £5

STARTERS

- Tomato & Gooseberry Salad, Pickled Onion, Smoked Eel & Tomato Consommé - £14
Beetroot Carpaccio, Smoked Taramasalata, Capers, Peas & Quail's egg - £16
Linguine Alle Vongole, Preserved Lemon, Parsley & Dried Chilli - £17
Duck Foie Gras, Apricot, Verbena & Pistachio - £19

MAINS

- Courgette Flower Tempura, Goat's Curd, Vadouvan, Wild Rice & Basil - £26
Stone Bass, Provençal Vegetables, Fried Aubergine & Harissa Beurre Blanc - £29
Wooley Park Farm Chicken, Baby Carrots, Barley Salad & Pickled Fennel - £30
Sussex Pork, Cherries, Beetroot, Almond & Tarragon - £30

SIDES

- Pomme Purée - £6
Summer Salad, Gem Lettuce, Pickled Onions & Stilton - £6
New Season Leeks, Taramasalata, Trout Roe & Red Wine Vinaigrette - £8

DESSERT

- Banoffee, Nutmeg & Caramelized Pecan - £9
Pavlova, Strawberry, Passion Fruit & Basil - £10
Cherries Mousse, Almond Crumble & Elderflower - £11

CHEESE SELECTION

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

1 / 2 / 3 / 4 / 5 Cheeses
£4 / £7 / £12 / £15 / £18

- Beaufort, *Cow's milk, Hard Cheese, 12 Months, Savoie, France*
Brefu Bach, *Raw Ewe's Milk, Soft Cheese, 2 to 4 Weeks, Bethesda, Wales*
Brie de Meaux, *Raw Cow's Milk, Soft Cheese, 5 to 6 Weeks, Brie, France*
Saint Marcellin, *Raw Cow's Milk, Soft Cheese, 20 to 30 Days, Rhône Alpes, France*
Colston Basset Stilton, *Cow's milk, Blue Cheese, 5 Months, Nottinghamshire, England*

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DRINKS

SOMMELIER GUILTY PLEASURE

125ml / 375ml / Bottle

2016, Ami, Santenay 1er Cru Rouseau, Burgundy, France

£15.5 / £47.5 / £95

*Tiny Estate For Big Wine ! AMI is a venture of 2 young French Lads Crafting a Stunner of Chardonnay;
Deep, Big, Smooth and Super Elegant! We are in Love.*

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'*

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 Verbena

ALPINE NEGRONI - £13

Portobello Gin, Suze, Cocchi Americano, Genepi & Lemon Bitter

BARREL AGED NEGRONI - £13

Portobello Road Gin, Campari & Cinzano 1757

FRENCH RIVIERA - £14

Fair Vodka, Boudier Pear Liqueur, Yellow Chartreuse, Lavender Bitter, Lime Juice & Egg White

ROBIN SPUMANTE - £14

Clairin Sajous Rum, Boudier Rhubarb Liqueur, Cranberry, Lime Juice & Moscato D'asti