

FRENCHIE

COVENT GARDEN

SAMPLE 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

Tomato & Gooseberry Salad, Pickled Onion, Tomato Consommé
& Smoked Eel

Stone Bass, Provençal Vegetables, Fried Aubergine & Harissa
Beurre Blanc

Sussex Pork, Cherries, Beetroot, Almond & Tarragon

Rhubarb, Rose & Pink Pepper

Banoffee, Nutmeg & Caramelized Pecan

£60

Add Wine Pairing

£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