



DINNER MENU

NIBBLES

- Sourdough Bread & Salted Butter - £3
Bacon Scone, Maple Syrup & Cornish Clotted Cream (each) - £3
Maldon Oyster, Shallots & Tarragon Vinaigrette - £3.5 (each)
Smoked Eel, Crispy Nori & Yuzukosh? - £6
Tarte Flambée, Smoked Yoghurt, Pancetta & Onions - £8

STARTERS

- Brussels Sprouts Tempura, Taramasalata, Nardin Anchovies & Mustard - £14
Smoked Arctic Char Tartare, Kohlrabi, Apple, Bergamot & Chive Sabayon - £15
Lamb Ragù Pappardelle, Kalamata Olives, Espelette & Preserved Lemon - £24
Duck Foie Gras, Cranberries, Mulled Wine & Ginger Bread - £19

FRENCHIE SIGNATURE

- Salsify Tagliatelle, Vin Jaune & Keen's Cheddar Sauce, Cured Egg Yolk Scottish Trompette Mushroom & Alba White Truffle- £28

MAINS

- Manicotti, Aged Burr Goat's Cheese, Wild Leeks Pesto & Pecan Nuts - £25
Cornish John Dory, Cauliflower, Capers & Lardo Di Colonnata - £30 *
Wooley Park Chicken, Roasted Jerusalem Artichoke & Vin Jaune Sabayon - £28 *
Cornbury Park Venison, Smoked Celery Root, Quince & Scottish Chanterelle - £35

SIDES

- Endive Salad, Shallots, Croutons & Stilton - £6
Purple Sprouting Broccoli, Nardin Anchovies & Crispy Garlic - £6
Pomme Puree, Chive & Espelette -£6*
*Enjoy the flavoursome Alba White Truffle to All dishes marked with a * -£15 supplement/gram

DESSERT

- Banoffee, Nutmeg & Caramelized Pecan - £8
Kalamansi Cream, Chestnut Vermicelli, Citrus Pate de Fruit & Chestnut Ice Cream - £9
Citrus Tart, Mandarin Sorbet & Bergamot - £12

CHEESES

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

1 / 2 / 3 / 4 / 5 / 6 Cheeses £4 / £7 / £12 / £15 / £18 / 22

Innes Brick, Raw's Goat Milk, Staffordshire, England

Brillat Savarin, Pasteurised Cow's Milk, Soft Cheese, Burgundy, France *

Coolea, Pasteurised Cow's, Hard Cheese, Cork County, South Ireland

Langres, Cow's Milk, Washed Rind Cheese, Champagne Ardenne, France *

Colston Basset Stilton, Cow's Milk, Blue Cheese, Nottinghamshire, England

Enjoy our Cheeses with a delicious Glass of Château D'Arly Vin Jaune 2007 - £15 (75ml)

Baked Vacherin Mont d'Or & Toast - £30

(500 grams, baked slowly in oven with a drop of Vin Jaune, recommended to share)



DRINKS

FRENCHIE'S CLASSIC SIPS

THE FRENCHMAN IN NEW YORK - £12

Portobello Gin, Nardini Acqua di Cedro, Pommeau, Earl Grey & Lemon Verbena

BARREL AGED DRY RUM MANHATTAN - £13

Extra Old Fair Belize Rum, Dolin Dry Vermouth Aromatic Bitters

FRENCHIE'S SIGNATURE WINTER MENU

NEW YORK

FALL IN MANHATTAN - £12.5

Brown Butter Washed Bourbon,

Maley Cider Vermouth & Chocolate Liqueur

A twist on the classic Manhattan with smooth fresh apple pastry notes and a dark cacao finish.

SUNSET PARK - £14

Calle 23 Blanco Tequila,

Boudier Kaffir Lime Liqueur, Lime Juice

Sake IBI Ginsen & Egg White

A crisp and fragrant tequila sour

Long refreshing drink to start a meal.

LONDON

M'S LONDON - £13

Rutte Old Simon Genever, Ferdinand Dry Vermouth, Bénédictine, Juniper Syrup & Apple Infused Iced Tea

A martini style based on genever, herbal and aromatic with the natural sweetness of the apple tea

BLOOD AND SNOW - £14

Glenrothes 10yrs Scotch, Cherry Heering, Ferdinand Sweet Vermouth, Clementine Juice, Yuzu & Timut Pepper Foam

Our version of the Blood & Sand, full bodied refreshing drink served on the rock Topped with a smooth citrusy foam.

PARIS

CARTHUSIAN TRUTH - £14

Fair Quinoa Vodka, Ferdinand Sweet Vermouth, Green & Yellow Chartreuse

Fresh Lime Juice

Refreshing herbal drink based on vodka, aromatic Riesling vermouth and the strength of Chartreuse. Pre-dinner, on the rock.

LATE HARVEST - £15

Bonpland Rum Rouge,

Sauternes Rousset- Peyraguey 2010

Boudier Rhubarb Liqueur & Rhubarb Bitters

Martini style cocktail based on rum

aged in a pinot noir barrel.

BARTENDER'S SIP OF THE MONTH

CEDRAT MARTINI - £13

London Gin N3, Ferdinand Dry Vermouth & Cédric Cazottes Liqueur