



SAMPLE SET MENU

2 Courses £ 27 - 3 Courses £ 30

NIBBLES

Sourdough Bread & Salted Butter - £3.5
Cornish Oyster, Shallots & Tarragon Vinaigrette - £3.5 (each)
Bacon Scone, Maple Syrup & Cornish Clotted Cream (each) - £4
Pigshead Croquettes & Gribiche Sauce - £5
Braised Duck Leg, Geen Harissa & Smoked Yogurt Pitta - £8

STARTERS

Violet Artichokes, Quail's Egg, Goat's Curd, Lemon & Parsley
Smoked Sea Bream Carpaccio, Kumquat, Crispy Chicken Skin & Hazelnut
Lamb Ragù Pappardelle, Kalamata Olives, Espelette & Preserved Lemon
Duck Foie Gras, Yorkshire Rhubarb, Wild Strawberries & Pink Peppercorn - (£8 supplement)

MAINS

Parmesan Gnocchi, Wild Garlic, Sweet Potato, Chanterelles & Vin Jaune Sabayon
Cornish Pollock 'à la Grenobloise' & Purple Sprouting Broccoli
Smoked Pork Belly, Lentil Ragu, Lardon & Salt Baked Parsnip

SIDES

Purple Sprouting Broccoli, Citrus, Parmesan & Toasted Seeds - £6
Endive Salad, Pear, Stilton & Pecan Nuts - £7
Pomme Purée, Chives & Espelette - £8

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
Coconut & Tapioca Soup, Pineapple & Mandarine Sorbet

CHEESE SELECTION

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

£4 Each

Camenbert au Lait Cru , Unpasteurised Soft Cheese, Raw Cow's milk, Normandy, France

Innes Log, Unpasteurised Goat Cheese, Staffordshire, England

Beaufort June 2017, Unpasteurised Hard Cheese, Raw Cow's Milk, Alpes, France

Spewood, Unpasteurised Hard Cheese, Thermised Ewe's Milk, Berkshire, England

Colston Bassett Stilton, Pasteurised Blue Cheese, Cow's Milk, Nottinghamshire, England



DRINKS

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 & Cédral Cazottes Liqueur