



## 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

Duck Foie Gras, Dressed Strawberries & Pink Peppercorn  
Stone Bass, Roasted Cauliflower, Clams, Pickled Mussels & Vadouvan  
Welsh Lamb, Violet Artichoke, Smoked Yoghurt, Olives & Baby Leeks  
Pea Mousse & Sorrel Parfait  
Lemon Curd, Shortbread Kalamata Olive & Rosemary

£65

### Add wine pairing

*Four glasses of 100 ml carefully selected by our Sommelier Team  
highlighting the best of the wine World's small, artisanal & ecofriendly  
producers*

£50