



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, Yorkshire Rhubarb, Wild Strawberry & Pink Peppercorn
Seared Stone Blass 'à la Grenobloise' & Purple Sprouting Broccoli
Wooley Park Farm Duck Breast, Barley Risotto, Celeriac & White Miso
Lemon Curd, Shortbread Kalamata Olive & Rosemary
Yorkshire Rhubarb Pavlova & Ginger Ice Cream

£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