



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, Kaffir Lime, Melon & Berries

Cornish Brill, Pan Seared Gnocchi, Girolles & Crispy Mushrooms

Sussex Pork, Mirabelle plum, Apple, Black Pudding & Sage

Peach, Verbena & Pink Pepper

Banoffee, Nutmeg & Caramelized Pecan

£60

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

£45

Please note the tasting menu is for the entire table. All allergen information is available on request. All prices are including current VAT rate. A discretionary 12.5% service charge will be added to the bill

WiFi : Frenchie Guest - welovebaconscones