

FRENCHIE

COVENT GARDEN

SAMPLE VEGETARIAN TASTING MENU

*A 5-course tasting menu lovingly created by
Gregory Marchand & the FRENCHIE team using dishes from our eclectic menu and
inspiration from the days freshest, most exciting seasonal ingredients*

A Nibble to Start

Violet Artichoke,
Smoked Goat's Curd, Quail's Egg & Parsley

Parmesan Gnocchi, Wild Garlic, Sweet Potato,
Chanterelles & Vin Jaune Sabayon

Barley Risotto
Roasted Celeriac & Watercress

Lemon Curd Shortbread
Kalamata Olive & Rosemary

Yorkshire Rhubarb Pavlova
Ginger Ice Cream

TASTING MENU - £55

To be taken by Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £50

*Four glasses of 100 ml carefully selected by our Sommelier Team highlighting
the best of the wine World's small, artisanal & eco-friendly producer*