

DINNER MENU

NIBBLES

Sourdough Bread & Salted Butter - £4

Parmesan Gougères - £4

Cornish Oyster, Shallots, Elderflower & Jalapeño - £4 (*each*)

Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)

Terrine De Campagne, Piccalilli & Grilled Sourdough - £8

STARTERS

Lamb Ragù Pappardelle, Kalamata Olives, Espelette & Preserved Lemon - £15

White Asparagus, Smoked Hollandaise, Broad Beans & Crispy Hen's Egg - £16

Smoked Sea Bream Carpaccio, Avocado, Crispy Chicken Skin & Pistachio - £17

Duck Foie Gras, Dressed Strawberries, Pink Pepper & Lime - £19.5

MAINS

Gnocchi, Wild Garlic, Sweet Potato, Sautéed Mushrooms & Parmesan Foam - £27

Roasted Monkfish, Cauliflower, Clams, Pickled Mussels & Vadouvan - £32

Welsh Lamb, Violet Artichoke, Smoked Yoghurt, Olives & Baby Leeks - £34

Woolley Park Farm Guinea Fowl, Green Asparagus, Morels & Fino Sherry Sabayon - £35

SIDES

Sautéed Jersey Royals & Rocket Pesto - £7

Cornish Mixed Leaves, Mango, Strawberries, Macadamias & Aged Balsamic Dressing - £7

Morels, Wild Garlic, Fresh Peas & Fino Sherry Sabayon- £13

DESSERTS

Dark Chocolate, Raspberry Coulis, Espelette & Smoked Yoghurt Ice Cream- £10

Banoffee, Nutmeg & Caramelized Pecan - £10

Vanilla Millefeuille & Wild Strawberry - £12

CHEESE SELECTION

£5 per Piece of Cheese

Dorstone, *Pasteurised Goat Cheese, Goat's Milk, Herefordshire, England*

Maréchal, *Unpasteurised Hard Cheese, Raw Cow's Milk, Canton de Vaud, Switzerland*

Saint Jude, *Unpasteurised Soft Cheese, Raw Cow's Milk, Suffolk, England*

Épousse, *Unpasteurised Washed Cheese, Raw Cow's Milk, Burgundy, France*

Roquefort, *Unpasteurised Blue Cheese, Raw Ewe's Milk, Aveyron, France*

DRINKS

SOMMELIER'S GUILTY PLEASURE

2016, SCHOLIUM PROJECT,

KIRSCHENMANN RANCH, FTP-Z

Santa Rita Hills, California, U.S.A / Varieties: Zinfandel

GLASS / CARAFE / BOTTLE

15.5 / 47 / 92

New Wave Zinfandel elaborated by the Californian Master, Abe Schoener.
Intense Blackberries and Sour Cherry aromas, Savory and Meaty with an incredible freshness.

FRENCHIE'S SIGNATURE MENU - UN TOUR DE FRANCE

NORMANDIE - £13.5

30&40 Eau de Vie, Maley Cider
Vermouth, Verjus & Lime Juice

*A Refreshing & Crisp Cocktail
All Around Apple
Pre Diner Style*

PROVENCE - £13

Henri Bardouin Pastis, Apple Juice, Yuzu,
Smoked Cardamom, Lime Bitters
& Chartreuse Elixir

*An Aromatic & Summery Drink Based on Pastis
With a Zesty Kick of Yuzu*

VALLEE DE LA LOIRE - £14

Jos Nusbaumer Framboise Eau de Vie,
Ferdinand's Dry Vermouth Kummel
Wolfschmidt and Rose & Timut Bitters

*Martini Style, Aromatic & Fruity
Pre Diner*

COGNAC - £14

Fair Gin, Hven Acquavit, Pineau
des Charentes & Kumquat Liqueur

*Martini Style, Oaky & Citrusy
Pre & Post Diner*

PAYS BASQUE - £13

Fair Extra Old Rum, Buffalo Trace Bourbon,
Zoco Patxaran, Fig & Peychaud Bitters

*Old Fashioned Style, With a Hint of Absinth
Coming From The Patxaran
Pre & Post Diner*

ALSACE - £13

Fair Vodka, Kirsch Cherry Eau de Vie,
Fair Cacao, Fair Café Liqueur
& Ferdinand's Cherry Bitters

*Our Version of The Espresso Martini,
With a Delicious Coffee & Cherry Foam*

BARTENDER'S SIP OF THE MONTH

ARISTIDES - £13

Yellow Stone Bourbon, Byrrh Grand Quinquina & Crème de Cassis