

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

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

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

Duck Foie Gras Pressé, Sour Black Cherries, Almonds & Elderflower - £19.5

MAINS

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

Stone Bass, Lobster Courgette Flower, Borlotti Beans & Confit Lemon - £32

Welsh Lamb, Violet Artichoke, Smoked Yoghurt, Olives & Spring Onions - £34

Woolley Park Farm Duck Breast, Vadouvan Cauliflower, Apricot & Verbena - £36

SIDES

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

Pomme Purée, Chives & Espelette - £8

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 Cera, Unpasteurised Washed Cheese, Raw Cow's Milk, Suffolk, England

Époisse, 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, BROU CELLAR, KOUKOU

Happy Canyon, California, U.S.A / Varieties: Cabernet Franc

GLASS / CARAFE / BOTTLE

14.5 / 44 / 87

New Wave Californian Cabernet Franc made in a Beaujolais style by Brou Cellar
Super Juicy with explosive red fruits aromas with a hint of spice on the finish.
Perfect Summery Cabernet.

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