

SET MENU

2 Courses £29 - 3 Courses £32

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
Green Asparagus, Smoked Hollandaise, Broad Beans & Crispy Hen's Egg
Smoked Sea Bream Carpaccio, Avocado, Crispy Chicken Skin & Pistachio
Duck Foie Gras, Dressed Strawberries, Pink Pepper & Lime - (£8 *supplement*)

MAINS

Gnocchi, Wild Garlic, Sweet Potato, Sautéed Mushroom & Parmesan Foam
Seared Cod, Roasted Cauliflower, Clams, Pickled Mussels & Vadouvan
Welsh Lamb Belly, Violet Artichoke, Smoked Yoghurt, Olives & Baby Leeks

SIDES

Sautéed Jersey Royals & Rocket Pesto - £7

Cornish Mixed Leaves, Mango, Strawberry, Macadamia & Aged Balsamic Dressing - £7

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

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan

Dark Chocolate, Raspberry Coulis, Espelette & Smoked Yoghurt Ice Cream

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

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, 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