

# TASTING MENU

*A 5-courses Tasting Menu lovingly created by Gregory Marchand & The Team*

*Using dishes following inspiration*

*From the freshest most exciting seasonal ingredients*

A Nibble to Start

Duck Foie Gras,  
Dressed Strawberries, Pink Pepper & Lime

Monkfish, Roasted Cauliflower, Clams,  
Pickled Mussels & Vadouvan

Welsh Lamb,  
Violet Artichoke, Smoked Yoghurt, Olives & Baby Leeks

Pea Mousse & Sorrel Parfait

Lemon Curd, Shortbread  
Kalamata Olive & Rosemary

TASTING MENU - £65

*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*

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 – frenchie16