

VEGETARIAN 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

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

Grilled Violet Artichoke, Baby Leeks,
Olives & Smoked Yogurt

Parmesan Gnocchi, Wild Garlic, Sweet Potato,
Mushroom & Parmesan Foam

Pea Mousse & Sorrel Parfait

Lemon Curd Shortbread
Kalamata Olive & Rosemary

TASTING MENU - £55

To be taken by Entire Table

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