



SAMPLE 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 Pressé,
Grapes, Verjus & Tarragon

Stone Bass,
Courgettes, Bisque & Borlotti Beans

Welsh Lamb,
Sweetcorn, Black Garlic, Smoked Yoghurt & Aubergine

Amarena Cherry & Stilton

Figs,
Jasmine & Fig Leaf Ice Cream

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