



SAMPLE 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

Smoked Beetroot Carpaccio,
Burrata

Polenta, Fresh Corn,
Baba ghanoush, Smoked Yoghurt & Cucumber

Gnocchi,
Wild Mushrooms, Sage & Cured Egg Yolk

Pavlova,
Black Currant & Berries

Banoffee,
Nutmeg, Caramelized Pecan

TASTING MENU - £60

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