



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

Sea Bream Tartare,
Pickled Watermelon, Raspberry & Marigold Oil

Duck Foie Gras Pressé,
Figs Compote, Grapes & Verjus

Steamed Cornish Cod,
Courgette and Green Curry Purée, Mussels & Paimpol Beans

Welsh Lamb Saddle,
Fresh Corn, Baba Ghanoush, Smoked Yoghurt & Cucumber

Peach,
Frangipane & Verbena Tart

Banoffee,
Nutmeg, Caramelized Pecan

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