

FRENCHIE

COVENT GARDEN

ALL OUR DISHES ARE MADE FOR SHARING

MENU

Sourdough Bread & Salted Butter - £4.5

Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)

Parmesan Gougères - £6

Smoked Cod Roe Tarama & Pita - £6.5

Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £17

Seabream Carpaccio, Chives Sabayon, Wild Strawberries and Cucumber Condiment - £15.5

Asparagus, Smoked Egg yolk, Parmesan Sauce & Puffed Buckwheat - £16

Gnocchi, Nettles and Wild Garlic Sauce, Broad Beans & Lemon Condiment - £25

Smoked Trout, Burnt Leeks, Labneh, Lovage Oil, Peas and Mint - £30

Stuffed Wooley Park Farm Chicken Breast, Jersey Royals, Morels and Vin Jaune Stew - £34

Banoffee, Nutmeg & Caramelized Pecan - £9

Rhubarb Tart - £9

CHEESE SELECTION

£5 per Piece of Cheese (*25 grams*)

Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"

1924, Pasteurised Blue Cheese, Cow & Ewe's Milk, Massif Central, France

Appleby's Cheshire, Unpasteurised Cheddar, Cow's Milk, Shropshire, England

Blackmount, Unpasteurised Soft Cheese, Raw Goat's Milk, Lanarkshire, Scotland

Brillat Savarin, Unpasteurised Soft Cheese, Raw Cow's Milk, Burgundy, France

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