



## TASTING MENU

*Our 5-course Tasting Menu, lovingly created by Gregory Marchand & The Team  
Using dishes following inspiration  
from the freshest & most exciting seasonal ingredients*

A Nibble to Start

~

Fig Foie Gras Pressé, Madeira & Pecans

~

Barbecue Pollock, Crab Bisque, Braised Fennel, Kumquat, Lovage Oil & Fresh Herbs

~

Sobrassada Stuffed Chicken Breast, Corn Salsa & Crispy Polenta

~

Milk & Tonka Bean Mousse, Coffee Crèmeux, Lemon Gel

~

Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £70

*Must be ordered by the Entire Table*

ADD WINE PAIRING - £60

*Four glasses of 100 ml, carefully selected by our Sommelier Team to highlight the best of  
the wine world's small, artisanal & eco-friendly producers*

All allergen information is available on request. - All prices are including current VAT rate.

A discretionary 13.5% service charge will be added to the bill WIFI: Frenchie Guest-frenchie16