



## DINNER MENU

### NIBBLES

- Sourdough Bread & Salted Butter - £4.5  
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)  
Keen's Cheddar Gougères, Hazelnut Craquelin - £6  
Tarte Fine, Barbecue Courgette, Yoghurt & Olive Tapenade - £6

### STARTERS

- Smoked Seabream Carpaccio, Chive Sabayon, Strawberries & Jalapeño - £15.5  
Heritage Tomato Panzanella, Redcurrants, Pickled Shallots & Basil - £17  
Elwy Valley Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £17  
Apple Foie Gras Pressé, Miso, Verjus & Almonds - £19.5

### MAINS

- Smoked Ricotta and Cèpes Ravioli, Autumn Truffle, Black Garlic & Coffee - £32  
'Nduja Stuffed Chicken Breast, Corn Salsa & Crispy Polenta - £36  
Seared Gigha Halibut, Coco Beans, Vadouvan & Smoked Dashi Sauce - £36.5

### SIDES

- Mixed Greens Salad & Elderflower Dressing - £6  
Fine Beans, Green Harissa & Plums - £8

### DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10  
Milk & Tonka Bean Mousse, Coffee Crèmeux & Lemon Gel - £12  
Corn Crèmeux, Lime Gel, Cornflakes & Tequila Ice Cream - £12

### CHEESE SELECTION

£5 per Piece of Cheese (*25 grams*)

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

- Crottin De Chavignol, *Unpasteurised Soft Cheese, Raw Goat's Milk, Loire, France*  
Montgomery's Cheddar, *Unpasteurised Hard Cheese, Raw Cow's Milk, Somerset, England*  
L'Etivaz, *Unpasteurised Hard Cheese, Raw Cow's Milk, Canton de Vaud, Switzerland*  
Langres, *Unpasteurised Soft Cheese, Raw Cow's Milk, Champagne-Ardenne, France*  
Fourme d'Ambert, *Pasteurised Blue Cheese, Raw Cow's Milk, Auvergne, France*

## THERE'S NO PLACE LIKE FRENCHIE...

*This season at Frenchie, we are feeling highly inspired by the magic of cinema; and just how film transports us to a different reality by stimulating our sight, we hope to take you to a whole new world by tantalizing your tastebuds with our new signature cocktail list.*

### FRENCHIE'S SIGNATURE

FRENCHMAN IN NY - £13

*Portobello Gin,  
Nardini Acqua Di Cedro,  
Père Magloire Pommeau, Earl Grey,  
Lemon Juice & Lemon Verbena Syrup*

### FRENCHIE'S SIPS

& JULIET - £13  
*(made in collaboration with  
the West End musical "& Juliet")*

*Portobello Gin, Fair Goji Berry Liqueur,  
Lime Juice, Ginger Syrup & Egg White*

"SSSMOKIN" - £14

*Fair Vodka,  
Boudier Apple Liqueur, Ferdinand's Verjus,  
Pineapple Juice & Sage Foam*

"SHOCKING, POSITIVELY SHOCKING"- £14

*Bounty White Rum,  
Cazottes Walnut Liqueur from Pays D'oc,  
Eggs & Grated Tonka Bean*

"HEY CAREFUL MAN,  
THERE'S A BEVERAGE HERE" - £11  
*(shaken specially for the London Cocktail Month 2021)*

*Campari Infused Piquillo Pepper,  
Chili Flakes & Oregano*

"HASTA LA VISTA, BABY" - £14

*Batanga Tequila,  
Boudier Pear Liqueur, Cardamon and Pear Puree,  
Sparkling Water & Crispy Bacon*

"THEY CALL IT ROYAL WITH CHEESE" - £14

*Buffalo Trace Infused Fig Leaves,  
Boudier Fig Liqueur & Blue Cheese*

### MOCKTAILS

FRENCHIE LEMONADE - £4.5

*Lime Juice,  
Lemon Juice  
& Seasonal Syrup*

"WE'LL ALWAYS HAVE PARIS" - £4.5

*Lime Juice,  
Grapefruit and Thyme Syrup,  
Franklin & Sons Soda Water*