

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

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Apple Foie Gras Pressé, Miso, Verjus & Pecans

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Seared Gigha Halibut, Coco Beans, Vadouvan & Smoked Dashi

Sauce

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'Nduja Stuffed Chicken Breast, Corn Salsa & Crispy Polenta

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Milk & Tonka Bean Mousse, Coffee Crémeux, Lemon Gel

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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