

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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Burrata, Heritage Beetroot, Miyagawa & Cumin

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Cornish Pollock, Mussels, Smoked Jerusalem Artichoke, Yuzu &
Saffron Sauce

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Elwy Valley Lamb Saddle, Delica Pumpkin, Pomegranate & Harissa

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White Chocolate & Jerusalem Artichoke Ganache, Kalamansi,
Almond Crumble

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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 15% service charge, which is 100% distributed to our staff, will be added to the bill. WIFI: Frenchie
Guest-frenchie16