



## SAMPLE VEGETARIAN 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, Orange & Cumin

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Delica Pumpkin, Harissa, Pomegranate & Cavolo Nero

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Smoked Ricotta and Cèpes Ravioli, Autumn Truffle, Black Garlic & Coffee

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Pear and Ricotta Mousse, Mulled Wine & Chestnut Ice Cream

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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

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