



SAMPLE A LA CARTE MENU

NIBBLES

- Sourdough Bread & Salted Butter - £4.5
Chalkstream Trout Tartelette, Cauliflower & Kumquat - £3 (each)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Parmesan Gougères, Hazelnut Craquelin - £6

STARTERS

- Sea Bream Carpaccio, Leche de Tigre, Heritage Carrots & Coriander - £17
Smoked Ricotta, Barbecued Asparagus, Hazelnuts & Horseradish - £18
Elwy Valley Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £18
Foie Gras Pressé, Fresh Peas, Gariguette Strawberries & Mint - £19.5

MAINS

- Goat's Curd Agnolotti, Stinging Nettles, Broad Beans & Egg Yolk - £26
Middle White Pork, Jersey Royals, Wild Garlic & Chardonnay Gel - £32
Cornish Turbot, Violetta Artichoke, Tamarind, Verbena & Citrus Sauce - £38

SIDES

- Roasted Cauliflower, Walnuts, Honey, Lemon Condiment & Pickled Chilli - £8
Bitter Leaves, Grapefruit & Candied Pecans - £8

DESSERTS

- Citrus Pavlova, Long Pepper & Grapefruit Sorbet - £10
Banoffee, Nutmeg & Caramelized Pecan - £10
Vanilla Crèmeux, Chamomile Foam & Lemon Gel - £12

CHEESE SELECTION

£5 per Piece of Cheese (25 grams)

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

- Dorstone, *Pasteurised Soft Cheese, Goat's Milk, Herefordshire, England*
Wigmore, *Thermised Soft Cheese, Sheep's Milk, Riseley, Berkshire, England*
Gorwydd Caerphilly, *Unpasteurised Hard Cheese, Raw Cow's Milk, Somerset, England*
Montgomery's Cheddar, *Unpasteurised Hard Cheese, Cow's Milk, Somerset, England*
Fourme d'Ambert, *Pasteurised Blue Cheese, Cow's Milk, Auvergne, France*

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

£1 is added to the bill as voluntary charity to raise funds to support Ukraine.

A discretionary 15% service charge, which is 100% distributed to our staff, will be added to the bill.

WIFI: Frenchie Guest - frenchiel6

THERE'S NO PLACE LIKE FRENCHIE...

Sit back and relax with us as you enjoy one of our signature cocktails designed by Frenchie's talented bar team, with the best produces of the market that enhance Gregory Marchand's unforgettable cuisine

FRENCHIE'S SIGNATURE

FRENCHMAN IN NY - £13.5

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

AGED BOULEVARDIER - £14

*Buffalo Trace Bourbon,
Campari,
Chazalettes Sweet Vermouth*

FRENCHIE'S SIPS

NEGRONCHIE - £13

*Orange Infused Portobello Gin,
Lustau Vermouth, Campari*

ÉPICÉ - £13.5

*Tequila Blanco, Boudier Triple Sec,
Fresh Chili & Ginger, Citrus, Flavored Soda*

PÉNICILLINE - £14

*Buffalo Trace Bourbon,
Papagayo Spiced Rum, Honey, Lemon Juice,
Fresh Ginger, Bitters*

COCONUT OLD FASHIONED - £15

*Buffalo Trace Bourbon,
Velvet Falernum Infused Coconut,
Peychaud Bitter*

MOCKTAILS

FRENCHIE LEMONADE - £4.5

*Lime Juice, Lemon Juice
& Seasonal Syrup*

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WIFI: Frenchie Guest - frenchie16