



SAMPLE 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

Nibbles to Start

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Foie Gras Pressé, Fresh Peas, Gariguettes Strawberries & Mint

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Cornish Pollock, Violetta Artichoke, Verbena & Citruses

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Elwy Valley Lamb Saddle, Green Asparagus, Labneh & Wild Garlic

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Mango Sorbet, Curry & Puffed Saffron Tapioca

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Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £80

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.

£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-frenchie16