

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*

Nibbles to Start

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Smoked Ricotta, Barbecued Asparagus, Hazelnuts & Horseradish

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Savoy Cabbage Terrine, Nori, Black Garlic & Smoked Beurre Blanc

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Goat's Curd Agnolotti, Stinging Nettle, Broad Beans & Egg Yolk

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Mango Sorbet, Curry & Puffed Saffron Tapioca

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Citrus Pavlova, Long Pepper & Grapefruit Sorbet

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