



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, Cherries, Amaretto Crumble & Elderflower

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Cornish Pollock, Bouillabaisse, Pickled Mussels & Glazed Fennel

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Elwy Valley Lamb Chop, Courgettes & Kalamata Olives

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Peach Sorbet, Verbena & Puffed Rice

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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*

WIFI: Frenchie Guest – frenchie16

All allergen information is available on request. - All prices include current VAT rate.
A discretionary 15% service charge, which is 100% distributed to our staff, will be added to
the bill.