



SAMPLE DINNER MENU

NIBBLES

- Sourdough Bread & Salted Butter - £5.5
Smoked Eel Tartelette, Onion Soubise, Citrus - £4.5 (each)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Buttermilk Flatbread, Beetroot, Goat's Cheese & Fig Leaf Emulsion - £5

STARTERS

- Tomato Panzanella, Gooseberries, Pickled Shallots & Basil - £17
Elwy Valley Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £18
Pickled Mackerel, Dill, Grapes & Crispy Shallots - £19
Foie Gras Pressé, Cherries, Amaretto Crumble & Elderflower - £20

MAINS

- Ricotta Agnolotti, Stinging Nettles & Broad Beans - £28
Middle White Pork, Barley, Carrots & Ras El Hanout - £36
Cornish Turbot, Bouillabaisse, Pickled Mussels & Glazed Fennel - £38
Elwy Valley Lamb Saddle, Aubergine, Preserved Peppers & Green Herbs - £42

SIDES

- Barbecued Leeks Vinaigrette & Chervil Emulsion - £8
Spring Lettuce Salad, Lemon & Fresh Herbs - £8

DESSERTS

- Citrus Pavlova, Long Pepper & Grapefruit Sorbet - £10
Banoffee, Nutmeg & Caramelized Pecan - £10
Apricot & Lavender Cheesecake & Herb Sherbet - £10

CHEESE SELECTION

£5 per Piece of Cheese (25 grams)

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

- Brightwell Ash, *Pasteurised Soft Cheese, Goat's Milk, Oxfordshire, England*
Wigmore, *Thermised Soft Cheese, Sheep's Milk, Berkshire, England*
Tommette de Sauvain, *Unpasteurised Soft Cheese, Cow's Milk, Auvergne-Rhône-Alpes, France*
L'Etivaz, *Unpasteurised Hard Cheese, Raw Cow's Milk, Canton de Vaud, Switzerland*
Beenleigh Blue, *Pasteurised Blue Cheese, Sheep's Milk, Devon, England*

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.