



## 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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Middle White Pork, Barley, Carrots & Ras El Hanout

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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.