



SAMPLE A LA CARTE 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)*
Parmesan Gougères, Hazelnut Craquelin - £6

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 - £22

MAINS

- Coco Bean Agnolotti, Pickled Girolles & Burnt Shallot Consommé - £28
Middle White Pork, Charred Leeks & Glazed Black Figs - £36
Cornish Monkfish, Courgette, Vadouvan & Parsley Sauce - £38
Elwy Valley Lamb Saddle, Aubergine, Preserved Peppers & Green Herbs - £42

SIDES

- Barbecued Tenderstem Broccoli, Elderflower & Smoked Almonds - £8
Spring Lettuce Salad, Lemon & Fresh Herbs - £8
Charred Baby Corn, Nduja, Lime Gel & Coriander - £8

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10
Apricot & Lavender Cheesecake & Herb Sherbet - £10
Summer Berries, Meringue, Tarragon & Puffed Rice - £12

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*
Persillé du Beaujolais, *Pasteurised Blue Cheese, Cow's Milk, Villefranche-sur-Saône, France*

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.