



## 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)*  
Parmesan Gougères, Hazelnut Craquelin - £6

### STARTERS

- Wild Mushroom Tart, Smoked Ricotta & Black Garlic Sabayon - £16  
Elwy Valley Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £18  
Pickled Mackerel, Umeboshi, Shiso, Blood Plum & Bonito Sauce - £17  
Foie Gras Pressé, Muscat Grapes, Timur Peppercorn Crumble, *Served with  
Homemade Brioche* - £22

### MAINS

- Coco Bean Agnolotti, Pickled Girolles & Burnt Shallot Consommé - £28  
Middle White Pork, Charred Leeks, Black Figs & Fig Leaf Emulsion - £34  
Cornish Monkfish, Delica Pumpkin, Bisque, Miagawa & Espelette - £35  
Elwy Valley Lamb Saddle, Aubergine, Preserved Peppers & Green Herbs - £39

### SIDES

- Barbecued Tenderstem Broccoli, Elderflower & Toasted Almonds - £8  
Green Leaves Salad, Lemon & Fresh Herbs - £8

### DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10  
Black Figs, Ricotta Crèmeux & Olive Oil Sponge Cake - £10  
Wild 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"*

- Reblochon, *Soft Cheese, Raw Cow's Milk, Savoie, France*  
Wigmore, *Thermised Soft Cheese, Sheep's Milk, Berkshire, England*  
L'Etivaz, *Unpasteurised Hard Cheese, Raw Cow's Milk, Canton de Vaud, Switzerland*  
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.

# THERE'S NO PLACE LIKE FRENCHIE...

*Sit back and relax with us as you enjoy one of our signature (or feel free to ask for a classic!) cocktails designed by Frenchie's talented bar team, with the best produces of the market that enhance Gregory Marchand's unforgettable cuisine*

## FRENCHIE'S SIGNATURE

FRENCHMAN IN NY - £13.5

*Portobello Gin,  
Nardini Acqua Di Cedro,  
Père Magloire Pommeau, Earl Grey,  
Lemon Juice & Lemon Verbena Syrup*

## FRENCHIE'S SIPS

SHEKERATO PIQUANTE - £12

*Chilli,  
Piquillo Pepper & Oregano  
Infused Campari,  
Lustau Vermouth*

NEGRONI - £13

*Campari,  
Lustau Vermouth,  
Portobello Gin*

MARGARITA - £14

*Batanga Tequila,  
Triple Sec  
Lime Juice*

## MOCKTAILS

FRENCHIE ICED TEA - £6

*Blood Orange & Passionfruit Infused Earl Grey Tea,  
Lemon Juice, Lemon Verbena Syrup*

FRENCHIE LEMONADE - £4.5

*Lime Juice  
& Hibiscus Syrup*

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