



## 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

~

Foie Gras Pressé, Muscat Grapes, Timur Peppercorn Crumble

~

Barbecued Pollock, Delica Pumkin, Bisque, Miagawa Espelette

~

Middle White Pork, Charred Leeks, Black Figs & Fig Leaf Emulsion

~

Cardamon Serbet, Poached Pear & Puffed Buckwheat

~

Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £80

*Must be ordered by the Entire Table*

ADD WINE PAIRING - £75

*Starting with a glass of Exton Park Blanc de Blancs, followed by four glasses of artisanal wines, carefully selected by our Sommelier Team to highlight the best of the industry's eco-friendly & exceptional wine 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.