



## SAMPLE DINNER MENU

### NIBBLES

Sourdough Bread & Salted Butter - £4

Parmesan Gougeres - £4

Cornish Oyster, Shallots & Tarragon Vinaigrette - £4.5 (each)

Bacon Scone, Maple Syrup & Cornish Clotted Cream - £5 (each)

Terrine de Campagne, Piccalilli & Grilled Sourdough - £8

### STARTERS

Lamb Ragu Parpadelle, Kalamata Olives, Espelette & Preserved Lemon - £15

White Asparagus, Smoked Hollandaise, Broad Beans & Crispy Hen's Egg - £16

Smoked Sea Bream Carpaccio, Avocado, Crispy Chicken Skin & Pistachio - £17

Duck Foie Gras, Dressed Strawberry & Pink Peppercorn - £19.5

### MAINS

Parmesan Gnocchi, Wild Garlic, Sweet Potato, Chanterelles & Parmesan Foam - £27

Stone Bass, Roasted Cauliflower, Clams, Pickled Mussels & Vadouvan - £31

Welsh Lamb, Violet Artichoke, Smoked Yoghurt, Olive & Baby Leeks - £34

Woolley Park Farm Guinea Fowl, Green Asparagus, Morels & Fino Sherry Sabayon - £35

### SIDES

Sauteed Jersey Royals & Rocket Pesto - £7

Cornish Mixed Leaves, Mango, Strawberries, Macadamias & Aged Balsamic Dressing - £7

Morels, Wild Garlic, Fresh Peas & Fino Sherry Sabayon - £13

### DESSERT

Dark Chocolate Mousse, Raspberry Coulis, Smoked Yoghurt Ice cream & Espelette - £10

Banoffee, Nutmeg & Caramelized Pecan - £10

Vanilla Millefeuille & Wild Strawberry - £12

### Cheese Selection

A selection of cheeses selected from Mons & Neal's Yard Dairy served in 25 grams, with Crackers & Chutney £5 Each  
Dorstone, Pasteurised Goat Cheese, Herefordshire, England Marechal, Unpasteurised Hard Cheese, Raw Cow's Milk,  
Canton de Vaud, Switzerland Saint Jude, Unpasteurised Soft Cheese, Raw Cow's Milk, Suffolk, England Reblochon,  
Unpasteurised Washed Cheese, Raw Cow's Milk, Alps, France Colston Bassett Stilton, Pasteurised Blue Cheese, Cow's  
Milk, Nottinghamshire, England



## **DRINKS**

### **FRENCHIE'S CLASSIC SIPS**

THE FRENCHMAN IN NEW YORK - £12

Portobello Gin, Nardini Acqua di Cedro, Pommeau, Earl Grey & Lemon Verbena

BARREL AGED BOURBON MANHATTAN - £13

Bufflo Trace Bourbon, Antica Formula Vermouth & Aromatic Bitters

## FRENCHIE'S SIGNATURE WINTER MENU

### NEW YORK

FALL IN MANHATTAN - £12.5

Brown Butter Washed Bourbon,

Maley Cider Vermouth & Chocolate Liqueur

*A twist on the classic Manhattan with smooth fresh apple pastry notes and a dark cacao finish.*

SUNSET PARK - £14

Calle 23 Blanco Tequila,

Boudier Kaffir Lime Liqueur, Lime Juice

Sake IBI Ginsen & Egg White

*A crisp and fragrant tequila sour*

*Long refreshing drink to start a meal.*

### LONDON

M'S LONDON - £13

Rutte Old Simon Genever, Ferdinand Dry Vermouth, Bénédictine, Juniper Syrup & Apple Infused Iced Tea

*A martini style based on genever, herbal and aromatic with the natural sweetness of the apple tea*

BLOOD AND SNOW - £14

Glenrothes 10yrs Scotch, Cherry Heering, Ferdinand Sweet Vermouth, Clementine Juice, Yuzu & Timut Pepper Foam

*Our version of the Blood & Sand, full bodied refreshing drink served on the rock Topped with a smooth citrusy foam.*

### PARIS

CARTHUSIAN TRUTH - £14

Fair Quinoa Vodka, Ferdinand Sweet Vermouth, Green & Yellow Chartreuse

Fresh Lime Juice

*Refreshing herbal drink based on vodka, aromatic Riesling vermouth and the strength of Chartreuse. Pre-dinner, on the rock.*

LATE HARVEST - £15

Bonpland Rum Rouge,

Sauternes Rousset- Peyraguey 2010

Boudier Rhubarb Liqueur & Rhubarb Bitters

*Martini style cocktail based on rum*

*aged in a pinot noir barrel.*

## BARTENDER'S SIP OF The MONTH

PICT-ISH -£13

Theodore Gin, Ferdinand's Saar Dry Vermouth & Laurent Bourdier Violet Liqueur