



TASTING MENU

A 5-course tasting menu lovingly created by Gregory Marchand and the FRENCHIE team using dishes from our eclectic a la Carte menu and inspiration from the days freshest, most exciting seasonal produce

A Nibble to Start

Duck Foie Gras, Dressed Strawberries & Pink Peppercorn
Stone Bass, Roasted Cauliflower, Clams, Pickled Mussels & Vadouvan
Welsh Lamb, Violet Artichoke, Smoked Yoghurt, Olives & Baby Leeks
Pea Mousse & Sorrel Parfait
Lemon Curd, Shortbread Kalamata Olive & Rosemary

£65

Add wine pairing

Four glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of the wine World's small, artisanal & ecofriendly producers

£50