



SAMPLE A LA CARTE MENU

NIBBLES

- Sourdough Bread & Salted Butter - £4.5
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 *(each)*
Parmesan Gougères - £6*
Buttermilk Fried Chicken, Cream & Caviar - £10

FRENCHIE SIGNATURE STARTER

- Salsify Tagliatelle, Keen's Cheddar Sauce, Cured Egg Yolk & Black Truffle - £22*
Scottish Scallops, Foie Gras, Celeriac & Black Truffle - £23*

STARTERS

- Roasted Heritage Carrots, Feta & Tarragon Sauce - £14
Smoked Sea Bream Tartare, Kohlrabi, Horseradish & Chive Sabayon - £15.5
Lamb Ragù Pappardelle, Kalamata Olives & Preserved Lemon - £17
Duck Foie Gras Pressé, Navelina Orange, Clémentine & Cocoa Nibs - £19.5

MAINS

- Delicia Pumpkin & Ricotta Tortellini, Amaretti Biscuits, Sage & Smoked Egg Yolk - £28
Woolley Park Farm Guinea Fowl, Brussels Sprouts, Pickled Walnut & Parsnip Terrine - £34*
Smoked Monkfish, Farotto, Black Garlic, Wild Mushrooms, & Coffee Sabayon - £34*
Welsh Venison Loin, Celeriac, Wild Mushrooms, Quince & Radicchio - £36*

SIDES

- Pomme Purée, Chives & Espelette - £8*
Baby Gem, Crispy Chicken Skin, Croutons, Anchovy Dressing & Quail Egg- £8*
Burnt Baby Leeks, Smoked Cod's Roe & Fried Shallots - £8

**Enjoy the flavoursome Black Winter Truffle on these dishes - £10 supplement/2 grams*

Baked Vacherin Mont d'Or, Vin Jaune & Black Truffle - £35
(500 grams, slowly baked in the oven with a drop of Vin Jaune, recommended to share) Please allow 20 min To Cook

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £9
Mont Blanc & Yuzu Ice Cream - £10
Citrus Pavlova & Almond Sorbet - £10

CHEESE SELECTION

£5 per Piece of Cheese *(25 grams)*

Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"

1924, *Pasteurised Blue Cheese, Cow & Ewe's Milk, Massif Central, France*
Blackmount, *Unpasteurised Soft Cheese, Raw Goat's Milk, Lanarkshire, Scotland*
Appleby's Cheshire, *Unpasteurised Cheddar, Cow's Milk, Shropshire, England*
Brillat Savarin, *Unpasteurised Soft Cheese, Raw Cow's Milk, Burgundy, France**
Marechal, *Pasteurised Hard Cheese, Cow's Milk, Canton de Vaud, Switzerland*