



## **SAMPLE SET LUNCH MENU**

**2 Courses £29 - 3 Courses £32**

### **STARTERS**

Roasted Heritage Carrots,  
Feta & Tarragon Sauce

or

Sea Bream Tartare,  
Kohlrabi, Horseradish & Chive Sabayon

### **MAINS**

Seared Cornish Cod,  
Farotto, Black Garlic, Wild Mushrooms & Coffee Sabayon

or

Wooley Park Farm Guinea Fowl,  
Brussel Sprouts, Pickled Walnut, Parsnip & Parsnip Terrine

### **DESSERTS**

Banoffee,  
Nutmeg & Caramelized Pecan

or

Tart of The Day

*Regular A la Carte menu is available alongside the Set Menu for lunch.*



## SAMPLE PRE-POST THEATRE MENU

2 Courses £29 - 3 Courses £32

### 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  
Sea Bream Tartare, Kohlrabi, Horseradish & Chive Sabayon  
Duck Foie Gras Pressé, Navelina Orange, Clémentine & Cocoa Nibs - (£8 supplement)

### MAINS

Delicia Pumpkin & Ricotta Tortellini, Amaretti Biscuits, Sage & Smoked Egg Yolk  
Seared Cornish Cod, Farotto, Black Garlic, Wild Mushrooms & Coffee Sabayon\*  
Woolley Park Farm Guinea Fowl, Brussel Sprouts, Pickled Walnut & Parsnip Terrine\*

### 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  
Tart of The Day

### 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