



SAMPLE TASTING MENU

*A 5-courses Tasting Menu lovingly created by Gregory Marchand & The Team
Using dishes following inspiration
from the freshest most exciting seasonal ingredients*

A Nibble to Start

Duck Foie Gras Pressé,
Navelina Orange, Clémentine & Cocoa Nibs

Smoked Monkfish,
Farotto, Black Garlic, Wild Mushroom & Coffee Sabayon*

Welsh Venison,
Celeriac, Wild Mushrooms, Quince & Radicchio*

Brillat Savarin & Black Winter Truffle

Mont Blanc & Yuzu Ice Cream

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

TASTING MENU - £80

To be taken by Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £60

*Five glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of
the wine World's small, artisanal & eco-friendly producer*

All allergen information is available on request. - All prices are including current VAT rate.
A discretionary 12.5% service charge will be added to the bill - WIFI : Frenchie Guest – frenchie16