



SAMPLE VEGETARIAN 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

Roasted Carrots, Feta & Tarragon Sauce

Delicia Pumpkin & Ricotta Tortellini,
Amaretti Biscuits , Sage & Smoked Egg Yolk

Roasted 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 - £75

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