



DINNER MENU

NIBBLES

- Sourdough Bread & Salted Butter - £4.5*
Chalkstream Trout Tartelette, Cauliflower & Kumquat - £3 (each)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Parmesan Gougères, Hazelnut Craquelin - £6*

STARTERS

- Smoked Sea Bream Carpaccio, Chive Sabayon, Grapes & Jalapeño - £15.5
Burrata, Heritage Beetroot, Orange & Cumin - £17
Elwy Valley Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £17
Forced Yorkshire Rhubarb Foie Gras Pressé, Roses & Pistachio - £19.5
Spider Crab Tart, Fennel, Burnt Clementine & Green Spices - £20

MAINS

- Delica Pumpkin Gnocchi, Chestnuts & Wild Mushrooms - £24*
Middle White Pork Loin, Turnips, Lovage & Cider - £30*
Cornish Turbot Grenobloise, Barbecued Broccoli, Sea Herbs & Croutons - £36.5
**Enjoy the flavoursome Black Truffle Supplement (2 grams) - £10*

SIDES

- Barbecued Calçots Vinaigrette, Taramasalata & Fresh Herbs - £8
Bitter Leaves, Grapefruit & Candied Pecans - £8

DESSERTS

- White Chocolate & Jerusalem Artichoke Ganache, Kalamansi, Almond Crumble - £9
Citrus Pavlova, Long Pepper & Grapefruit Sorbet - £10
Banoffee, Nutmeg & Caramelized Pecan - £10
Yuzu Mont Blanc - £12
Baked Vacherin Mont d'Or, Toast & Black Truffle - £28
(500 grams, slowly baked in the oven with a drop of Vin Jaune, recommended to share; please allow 20 min to cook)

CHEESE SELECTION

£5 per Piece of Cheese (25 grams)

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

- Selles Sur Couffy, *Unpasteurised Soft Cheese, Raw Goat's Milk, Loire, France**
Montgomery's Cheddar, *Unpasteurised Hard Cheese, Cow's Milk, Somerset, England**
Morbier, *Unpasteurised Semi Soft Cheese, Raw Cow's Milk, Doubs, Franche-Comte**
Fourme d'Ambert, *Pasteurised Blue Cheese, Raw Cow's Milk, Auvergne, France**

All allergen information is available on request. - All prices are including current VAT rate.
A discretionary 15% service charge, which is 100% distributed to our staff, will be added to the bill.

WIFI: Frenchie Guest - frenchie16

THERE'S NO PLACE LIKE FRENCHIE...

This season at Frenchie, we are feeling highly inspired by the magic of cinema; and just how film transports us to a different reality by stimulating our sight, we hope to take you to a whole new world by tantalizing your tastebuds with our new signature cocktail list.

FRENCHIE'S SIGNATURE

FRENCHMAN IN NY - £13

*Portobello Gin,
Nardini Acqua Di Cedro,
Père Magloire Pommeau, Earl Grey,
Lemon Juice & Lemon Verbena Syrup*

FRENCHIE'S SIPS

"HEY CAREFUL MAN,
THERE'S A BEVERAGE HERE" - £11

*Campari Infused Piquillo Pepper,
Chili Flakes & Oregano*

"HELLO, GORGEOUS" - £14

*Fair Quinoa Vodka,
Fair Goji Berry Liquor, Blackcurrant,
Timut Pepper & Thyme Puree*

"MIRABELLE APPELLE EGLANTINE"- £14

*Buffalo Trace Bourbon,
Vieille Prune de Souillac,
& Lemongrass Bitter*

"CURIUSER AND CURIUSER" - £13
clarified milky punch

*Nordés Gin, Boudier Kaffir Liqueur,
Fennel Seed Infused Milk, Orange Juice*

"SSSMOKIN" - £14

*Fair Vodka, Boudier Apple Liquor,
Ferdinand's Verjus,
Pineapple Juice & Sage Foam*

"HASTA LA VISTA, BABY" - £14

*Arette Tequila, Boudier Pear Liquor,
Cardamon and Pear Puree,
Sparkling Water & Crispy Bacon*

MOCKTAILS

FRENCHIE LEMONADE - £4.5

*Lime Juice, Lemon Juice
& Seasonal Syrup*

"WE ALL GO A LITTLE MAD SOMETIMES" - £4.5

*Hops, Cocoa Nibs Syrup,
Franklin & Sons Light Tonic*

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