

TASTING MENU

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

Nibbles to Start

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Rhubarb Foie Gras Pressé, Roses & Pistachio

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Cornish Monkfish Grenobloise, Barbecued Broccoli, Sea Herbs &
Croutons

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Elwy Valley Venison Saddle, Celeriac, Quince & Trompette
Mushrooms*

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White Chocolate & Jerusalem Artichoke Ganache, Kalamansi,
Almond Crumble

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Banoffee, Nutmeg & Caramelized Pecan

**Enjoy the flavoursome Black Truffle Supplement (2 grams) - £10*

TASTING MENU - £70

Must be ordered by the Entire Table

ADD WINE PAIRING - £60

*Four glasses of 100 ml, carefully selected by our Sommelier Team to highlight the best of
the wine world's small, artisanal & eco-friendly producers*

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