



SAMPLE 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

~

Truffled Foie Gras Pressé, Shitake Mushrooms, Candied Pecan Nuts

~

Barbecued Pollock, Delica Pumpkin, Bisque, Clementine & Espelette

~

Middle White Pork, Salt Baked Turnips, Persimmon & Kale

~

Cardamon Sherbet, Poached Pear & Puffed Buckwheat

~

Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £80

Must be ordered by the Entire Table

ADD WINE PAIRING - £75

Starting with a glass of Exton Park Blanc de Blancs, followed by four glasses of artisanal wines, carefully selected by our Sommelier Team to highlight the best of the industry's eco-friendly & exceptional wine producers

WIFI: Frenchie Guest – frenchie16

All allergen information is available on request. - All prices include current VAT rate.