



SAMPLE VEGETARIAN 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

~

Beetroot Tart, Smoked Ricotta, Navel Orange & Pine Nuts

~

Braised Red Hispi Cabbage, Red Apple & Lovage

~

Black Truffle Sabayon Agnolotti, Trumpet Mushroom, Parmesan
Broth & Buckwheat

~

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.