



SAMPLE A LA CARTE MENU

NIBBLES

Parmesan Gougères, Hazelnut Craquelin - £2.5 (each) (V)
Sourdough Bread & Salted Butter - £5.5 (Vg)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Goat's Cheese Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each) (V)

STARTERS

Beetroot Tart, Smoked Stracciatella Navel Orange & Pine Nuts - £16 (V)
Seabream Tartare, Watermelon Radish, Rhubarb & Verbena - £18
Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £20
Foie Gras Pressé, Kumquat & Candied Almonds *Served with homemade brioche - £25

MAINS

Artichokes à la Barigoule, Green Olives & Salted Lemons - £25 (Vg)
Elwy Valley Lamb Saddle, Artichokes à la Barigoule, Green Olives & Salted Lemons - £38
Black Truffle Sabayon Agnolotti, Chanterelle Mushroom, Parmesan Broth & Buckwheat - £35 (V)
Gigha Halibut, Yuzu, Dashi Beurre-Blanc & Roasted Cauliflower - £38
Glazed Barbecued Quail, Calçot, Pickled Grelots & Tarragon - £35

SIDES

Barbecued Tenderstem Broccoli, Espelette Emulsion & Toasted Almonds - £8 (Vg)
Charred Leek, Vinaigrette, Herbs Emulsion - £8 (Vg)
Bitter Leaves Salad, Lemon & Fresh Herbs - £8 (Vg)

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan - £10 (V)
Poached Rhubarb, Chamomile Mousse & Yoghurt Crumble - £10 (V)
Wild Berries, Meringue, Tarragon & Puffed Rice - £12 (Vg)

CHEESE SELECTION

£5 per Piece of Cheese (25 grams)

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

Crottin de Chavignol, *Soft Cheese, Raw Goat's Milk, Loire, France*
Reblochon Fermier, *Soft Cheese, Raw Cow's Milk, Savoie, France*
Montgomery's Cheddar, *Pasteurised Hard Cow's Milk, North Cadbury, Somerset, England*
Ossau Iraty, *Semi-Soft Cheese, Sheep's Milk, Pyrénées Basques, France*
Bleu d'Auvergne, *Semi-Soft Blue Cheese, Raw Cow's Milk, Auvergne, France*

*(V) – Vegetarian** (Vg) – Vegan**or modifiable*

WIFI: Frenchie Guest – frenchie16

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

THERE'S NO PLACE LIKE FRENCHIE...

Sit back and relax with us as you enjoy one of our Signature Cocktails, designed by our talented bar team with the best products of the market that enhances Gregory Marchand's unforgettable cuisine.

FRENCHIE'S SIGNATURES AND SIPS

FRENCHMAN IN NY - £13.5

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

MAI TAI TO SHINE - £14

*Plantation Dark Rum,
Bounty White Rum,
Velvet Falernum,
Gabriel Boudier Triple sec
Orgeat Syrup, Lime Juice,
Grenadine Syrup & Angostura Bitter*

FRENCH MARTINI - £13

*Fair Quinoa Vodka,
Gabriel Boudier Crème de Cassis
& Pineapple Juice*

LE PARRAIN - £14

*Old Pulteney 12y Single Malt Scotch,
Lazzaroni Amaretto,
Tonka Beans & Cocoa Nibs*

MOCKTAILS

FRENCHIE LEMONADE - £4.5

Lime Juice & Seasonal Syrup

APPLE TEASER - £6

*Apple Juice, Thyme, Ginger & Lemon Syrup,
Lemon Juice & Cinnamon*

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