



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

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Beetroot, Smoked Stracciatella, Navel Orange & Pine Nuts

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Artichokes à la Barigoule, Green Olives & Salted Lemons

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Black Truffle Sabayon Tortelli, Chanterelle Mushrooms, Parmesan
Broth & Buckwheat

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Poached Rhubarb, Chamomile Mousse & Yoghurt Crumble

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Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £80

Must be ordered by the Entire Table

ADD WINE PAIRING - £75

*5 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.