



SAMPLE SET MENU

2 courses £29 / 3 courses £34

NIBBLES

Parmesan Gougères, Hazelnut Craquelin - £2.5 (*each*)

Sourdough Bread & Salted Butter - £5.5

Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)

Goat's Cheese Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)

STARTERS

Braised Beetroot, Navel Orange & Pine Nuts

or

Seabream Tartare, Watermelon Radish, Rhubarb & Verbena

Or

Foie Gras Pressé, Kumquat & Candied Almonds (*supplement £9*)

MAINS

Cornish Pollock, Yuzu, Daishi Beurre-Blanc & Roasted Cauliflower

or

Glazed Lamb Belly, Jerusalem Artichokes à la Barigoule, Green Olives & Salted Lemons

SIDES - £8

Barbecued Tenderstem Broccoli, Espelette Emulsion & Toasted Almonds

Charred Leek, Vinaigrette & Greens Emulsion

Bitter Leaves Salad, Lemon & Fresh Herbs

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan

or

Blood Orange Custard Tart & Mandarin Sherbet

WIFI: Frenchie Guest - frenchiel6

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.