



## SAMPLE A LA CARTE MENU

### NIBBLES

- Sourdough Bread & Salted Butter - £5.5 (Vg)  
Parmesan Gougères, Hazelnut Craquelin - £2.5 (each) (V)  
Pickled Mussels Tartelette, Nduja Emulsion & Potato Crisps - £4.5 each  
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)  
Goat's Cheese Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each) (V)  
Smoked Tarama Macaron, Oxalis & Radish Relish £3

### STARTERS

- Barbecued Asparagus, Parmesan Foam, Smoked Egg Yolk & Hazelnut Crumble - £18 (V)  
Smoked Mackerel, Wild Garlic Aguachile, Cucumber & Shiso - £19  
Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £20  
Foie Gras Pressé, Gariguettes Strawberries, Candied Almonds & Pink Peppercorn - £25  
*\*Served with homemade brioche*

### MAINS

- Artichokes à la Barigoule, Green Olives & Salted Lemons - £25 (Vg)  
Cornish Monkfish, Lemon Gel, Spring Greens & Romanesco - £36  
British Peas Tortelli, Marigold, Pickled Onions - £28  
Elwy Valley Lamb Saddle, Artichokes à la Barigoule, Green Olives & Salted Lemons - £38  
Woolley Park Farm Chicken Ballotine, Asparagus, Morels & Vin Jaune Sabayon - £35

### SIDES

- Barbecued Tenderstem Broccoli, Espelette Emulsion & Toasted Almonds - £8 (Vg)  
Jersey Royals & Mustard Sabayon - £8 (V)  
Bitter Leaves Salad, Grapefruit Dressing & Fresh Herbs - £8 (Vg)

### DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10 (V)  
Poached Rhubarb, Chamomile Mousse & Yoghurt Crumble - £10 (V)  
Rice Pudding, Gariguettes Strawberries & Aged Sake - £14 (V)

### CHEESE SELECTION

£5 per Piece of Cheese (25 grams)

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

- Dorstone, *Soft Cheese, Pasteurised Goat Milk, Dorstone, Herefordshire, England*  
Reblochon Fermier, *Soft Cheese, Raw Cow's Milk, Savoie, France*  
Aged Comté 18-24m, *Hard Cheese, Unpasteurized Cow's Milk, Franche - Comté, France*  
1924, *Blue Cheese, Pasteurised Cow's & Sheep'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 (or feel free to ask for a classic), 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*

CHAMOMILE CHARISMA - £14

*Chamomile Infused Portobello Gin,  
Yellow Chartreuse,  
Lemon Juice & Sugar Syrup*

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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