



SAMPLE SUNDAYS 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 (each)

STARTERS

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

FRENCHIE'S SUNDAY SPECIAL

- Woolley Park Farm Chicken Ballotine, Potato Terrine, Mustard and Tarragon Sabayon
& Braised King Oyster Mushrooms - £70 (for 2 people to share)

Sommelier's Wine Pairing Suggestions

- 2021 - VICTOR AUSEJO, FERMENTADO EN BARRICA - Rioja, Spain - Variety: Garnacha Blanca
Glass: £18
2018 - RENE LEQUIN-COLIN "LE COMME" - Burgundy, France - Variety: Pinot Noir
Glass: £24

MAINS

- Artichokes à la Barigoule, Green Olives & Salted Lemons - £25 (Vg)
British Peas Tortelli, Marigold, Pickled Onions - £28 (V)
Monkfish, Lemon Gel, Spring Greens & Romanesco - £34
Elwy Valley Lamb Saddle, Artichokes à la Barigoule, Green Olives & Salted Lemons - £38

SIDES

- Barbecued Tenderstem Broccoli, Espelette Emulsion & Toasted Almonds - £8 (Vg)
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*

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*

WASABI GARDEN MARY - £13.5

*Soto Sake, Hot Yuzu Sauce, Green Tomato Juice,
White Soy, Dashi & Wasabi*

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*

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.