



SAMPLE 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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Foie Gras Pressé, Gariguettes Strawberries, Candied Almonds
& Pink Peppercorn

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Monkfish, Lemon Gel, Spring Greens & Romanesco

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Elwy Valley Lamb Saddle, Artichokes à la Barigoule, Green Olives
& Salted Lemons

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Rhubarb, Prosecco Sorbet & Basil Oil

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Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £80

Must be ordered by the Entire Table

ADD WINE PAIRING - £75

*With 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 - 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.



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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Grilled Asparagus, Parmesan Foam, Egg Yolk Condiment &
Hazelnuts

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Artichokes à la Barigoule, Green Olives & Salted Lemons

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British Peas Tortelli, Marigold & Pickled Onions

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Rhubarb Prosecco Sorbet & Basil Oil

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Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £80

Must be ordered by the Entire Table

ADD WINE PAIRING - £75

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