



SAMPLE SUNDAY MENU

NIBBLES

- Sourdough Bread & Salted Butter - £6 (Vg)
Parmesan Gougères, Hazelnut Craquelin - £2.5 (each) (V)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Goat's Cheese Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each) (V)

STARTERS

- Courgette Tart, Fromage Blanc, Basil Emulsion & Fine Herbs - 16 (V)
Seabream Tartare, Bonito Dashi, Confit Tomato & Green Olives - £18
Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £20
Foie Gras Pressé, Honeymoon Melon, Lime & Candied Almonds - £25

****FRENCHIE'S SUNDAY SPECIAL****

Vadouvan Stuffed Chicken Breast, Barbecued Leeks,
Fennel & Apricot Salad - £60 (*for 2 people to share*)

Sommelier's Wine Pairing Suggestions

2021 - DRUIDA, ENCRUZADO RESERVA - Dao DOC, Portugal - Variety: Encruzado - Glass: £14

MAINS

- Candy Beetroot, Rhubarb Harissa & Sorrel - £23 (Vg)
British Peas Agnolotti, Marigold, Pickled Onions & Green Broth - £28 (V)
Old Spot Pork Loin, Candy Beetroot, Rhubarb Harissa & Sorrel - £36
Cornish Monkfish, Barbecued Sweetcorn, Girolles & Sea Herbs - £36

SIDES

- Fine Green Beans, Peach Condiment, Herb Emulsion & Fried Shallots-£8 (Vg)
Jersey Royals, Espelette Emulsion & Spring Onion - £8 (V)
Summer Lettuce, Citrus Dressing & Pickled Shallots- £8 (V)

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10 (V)
Bourbon Vanilla Mousse, Fresh Nectarines & Lemon Verbena - £10(V)
Whipped Mascarpone, British Strawberries, Elderflower Meringue & Sorrel Sorbet - £10

CHEESE SELECTION

£5 per Piece of Cheese (25 grams) - Served with our Seasonal Homemade Chutney and Crackers

Dorstone, Pasteurised Goat's Milk, Dorstone, Herefordshire

Saint Nectaire, Raw Cow's Milk, Auvergne, France

Ossau-Iraty, Hard Cheese, Sheep's Milk, Pyrénées Basques, France

Sparkenhoe Red Leicester, Raw Cow's Milk, Nuneaton, Warwickshire

Fourme d'Ambert, 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*

LE PARRAIN - £14

*Compass Box Scotch Whisky - Glasgow Blend,
Lazzaroni Amaretto,
Tonka Beans & Cocoa Nibs*

LILLET SPRITZ - £13

*Lillet Blanc, Portobello Road Gin,
Pet Nat S.21 Blanc de Blanc Chardonnay,
Lemon Juice & Soda Water*

HOT n' SMOKY MARGARITA - £14

*Batanga Blanco Tequila, Cherry Wood Smoke,
Gabriel Boudier Triple Sec, Homemade Tabasco,
Lime Juice & Tajin Salt*

MOCKTAILS

FRENCHIE LEMONADE - £4.5

Lime Juice & Seasonal Syrup

HOMEMADE ICED TEA - £6.5

*Earl Grey, Peach & Passionfruit
Purées*

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