



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

- British Heirloom Tomato Tart, Ricotta, Berries - 16 (V)
Seabream Tartare, Bonito Dashi, Confit Tomato & Green Olives - £18
Lamb Ragù Ravioli, Kalamata Olives & Confit Lemon - £20
Foie Gras Pressé, Honeymoon Melon, Lime & Candied Almonds - £25

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

- Vadouvan Stuffed Chicken Breast, Barbecued Sweetcorn
Roasted Heritage Carrots, Tarragon,
Wild Rocket, Aged Balsamic Dressing Vinaigrette, Pumpkin Seeds & Nectarines
- £70 (for 2 people to share) -

MAINS

- Old Spot Pork Loin, Chargrilled Leeks, Blood Nectarine, Pickled Raisins, Walnuts & Jus de Viande - £36
Cornish Monkfish à la Grenobloise, Tenderstem Broccoli & Lemon Gel - £36
Vadouvan Stuffed Chicken Breast, Chilli, Barbecued Sweetcorn & Oyster Mushrooms - £34
Roasted Potato Gnocchi, Heirloom Courgettes, Confit Tomato, Kaffir & Lime Beurre Blanc - £28 (V)

SIDES

- Roasted Heritage Carrots, Tarragon - £9 (V)
Desiree Potatoes, Vin Jaune Sabayon - £9 (V)
Wild Rocket, Aged Balsamic Dressing, Pumpkin Seeds, Blood Nectarine & Parmesan Shavings - £7 (V)

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £12 (V)
Bourbon Vanilla Mousse, Fresh Peach & Lemon Verbena - £12(V)
Whipped Mascarpone, British Strawberries, Elderflower Meringue & Sorrel Sorbet - £12

CHEESE SELECTION

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

- Brightwell Ash, *Pasteurised Goat's Milk, Little Wittenham, Oxfordshire, UK*
Gubbeen, *Pasteurised Cow's Milk, Schull, West Cork, Ireland*
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

SPICY MARGARITA - £14.5

*Batanga Tequila Blanco, Gabriel Boudier Triple Sec
Lime Juice & Chilli, Tajin Sea Salt Ring*

PARISIAN SPRITZ - £14

*St Germain, Muyu Jasmin Liqueur,
Conegliano DOCG Prosecco
& Soda Water*

BOTANICO NC'RONI - £14

*Nc' Nean Botanical Spirit,
Santoni Rhubarb & Iris Amaro,
Regal Rogue Red Vermouth*

FRENCHMAN IN NY - £14

*Portobello Gin,
Nardini Acqua Di Cedro,
Père Magloire Pommeau, Earl Grey,
Lemon Juice & Lemon Verbena Syrup*

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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