



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, Honeymoon Melon, Lime & Candied Almonds

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Confit Cod à la Grenobloise, Tenderstem Broccoli & Lemon Gel

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Crispy Pork Belly, Chargrilled Leeks, Nectarine, Pickled Raisins,
Walnuts & Jus de Viande

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Mango Sorbet, Chilli, Lime, Crispy Angel Cake & Coriander

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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.



VEGETARIAN TASTING MENU

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Using dishes following inspiration from the freshest & most exciting seasonal ingredients*

Nibbles to Start

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Strawberry Gazpacho, Smoked Ricotta & Sourdough Croutons

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Roasted Potato Gnocchi à la Grenobloise, Tenderstem Broccoli &
Lemon Gel

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Desiree Potatoes, Heirloom Courgettes, Confit Tomato
& Kaffir Lime Beurre Blanc

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Mango Sorbet, Chilli, Lime, Crispy Angel Cake & Coriander

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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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