



DINNER A LA CARTE

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

- Wild Mushroom Tart, Coffee, Red Currant & Sherry - £18 (V)
Seabream Tartare, Beetroot, Pomegranate & Smoked Crème Fraiche- £18
Lamb Ragù Tagliatelle, Kalamata Olives & Confit Lemon - £20
Foie Gras Pressé, Muscat Grapes, Verjus, Pink Peppercorn & Homemade Brioche - £25

MAINS

- Old Spot Pork Loin, Chargrilled Leeks, Persimmons, Pickled Raisins, Walnuts & Jus de Viande - £36
Cornish Monkfish, Coco beans, Chorizo, Mussels & Combava - £37
Brioche Stuffed Chicken Breast, Celeriac, Lemon, Pear & Ginger - £37
Pumpkin Agnolotti, Chanterelles, Green Shiso, Amaretti Biscuit & Stilton - £30 (V)

SIDES

- Roasted Heritage Carrots, Chilli Emulsion & Ricotta Salata - £9 (V)
Desiree Potatoes, Vin Jaune Sabayon - £9 (V)
Wild Rocket, Aged Balsamic Dressing, Pumpkin Seeds, Plum & Parmesan Shavings - £7 (V)

**Enjoy the flavoursome Black Truffle supplement (2.5 grams) - £15*

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £12 (V)
Bourbon Vanilla Mousse, Fresh Peach & Lemon Verbena - £12 (V)
Lemon Mont Blanc - £15 (V)

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*
Beaufort, *Raw Cow's Milk, Savoie, France*
Tomme de Savoie, *Pasteurised Cow's Milk, Savoie, France*
Roquefort, *Sheep Milk, Roqufort, France*

(V) - Vegetarian** (Vg) - Vegan** (or modifiable)

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 COCKTAILS

MIDNIGHT NEGRONI - £14.5

*Compass Box Scotch Whisky - Glasgow Blend,
Portobello Gin, Cynar Vermouth,
Lustau Vermouth, Campari,
Angostura & Orange Bitter*

FRENCHMAN IN NY - £14

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

DOUBLE TROUBLE - £15

*50&40 Double Jus,
Gabriel Boudier Williams Pear Liquor
& Vegetal Bitter*

FIG ME OUT - £15

*Bounty White Rum,
Gabriel Boudier Fig Liquor, Fig Puree,
Lime Juice & Fig Bitter*

MOCKTAILS

FRENCHIE LEMONADE - £4.5

Lime Juice & Seasonal Syrup

APPLE TEASER - £6

*Apple Juice, Thyme, Ginger & Lemon Syrup,
Lemon Juice & Cinnamon*