



SET MENU

2 courses £29 / 3 courses £34

Monday to Saturday, 12.00pm to 2.30pm & 5.30pm to 6.00pm

NIBBLES

Sourdough Bread & Salted Butter - £5.5

Parmesan Gougères & Hazelnut Craquelin - £2.5 each

Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 each

Goat's Cheese Scone, Maple Syrup & Cornish Clotted Cream - £4.5 each (V)

STARTERS

Beetroot Salad, Smoked Ricotta, Pomegranate & Horseradish (V)

Warm Salt Cod Brandade, Parsley, Kalamata olive, Anchovy & Toast

Foie Gras Pressé, Muscat Grapes, Verjus, Pink Peppercorn &

Homemade Brioche (+£12 Suppl.)

MAINS

Confit Cod à la Grenobloise, Tenderstem Broccoli & Lemon Gel

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

Salsify Tagliatelle, Keens Cheddar Sauce, Confit Egg Yolk

**Add Black Truffle (2 Grams) - £15 supplement*

SIDES

Roasted Heritage Carrots, Chilli Emulsion & Ricotta Salata - £9 (V)

Desiree Potatoes, Vin Jaune Sabayon - £9 (V)

Wild Rocket, Aged Balsamic Dressing, Candied Pumpkin Seeds, Plum & Parmesan Shavings- £7 (V)

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan

Lemon Curd Tart, Yogurt Mousse, Rosemary Sherbet

OR

Cheese, Seasonal Homemade Chutney, Crackers

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.