



CHRISTMAS 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

- Beetroot & Smoked Ricotta Tart, Orange & Horseradish - £16
- Warm Salt Cod Brandade, Parsley, Kalamata olive, Anchovy & Toast - £22
- Lamb Ragù Tagliatelle, Kalamata Olives & Confit Lemon - £20
- Foie Gras Pressé, Muscat Grapes, Verjus, Pink Peppercorn & Homemade Brioche - £25

MAINS

- Crispy Pork Belly, Chargrilled Leeks, Plum, Pickled Raisins, Walnuts & Jus de Viande - £36
- Cornish Monkfish, Tenderstem Broccoli & Lemon Gel- £37
- Salsify Tagliatelle, Keens Cheddar Sauce, Confit Egg Yolk, Black Truffle - £30 (V)

FRENCHIE'S CHRISTMAS SPECIAL

- Salmon En Croute, Mashed Potato, Salad
- Tosazu Vinegar Beurre Blanc
- £90 (for 2 people to share)

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)

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £12 (V)
- Gingerbread, Apple, Financier, Cinnamon Ice Cream £14
- Lemon Mont Blanc - £15 (V)

CHEESE

- £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)
- Morbier (Pasteurised Cow's Milk, Franche-Comte, France)
- Tomme de Savoie (Pasteurised Cow's Milk, Savoie, France)
- Roquefort (Sheep Milk, Roquefort, France)
- Fourme d'Ambert (Pasteurised Cow's Milk, Auvergne, France)
- Beaufort (Raw Cow's Milk, Savoie, 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.