



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

-

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

-

Confit Cod à la Grenobloise, Tenderstem Broccoli & Lemon Gel

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

-

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

-

Banoffee, Nutmeg & Caramelized Pecan

£80 per person. Must be ordered by the Entire Table

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.



VEGETARIAN 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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Beetroot Salad, Smoked Ricotta, Pomegranate & Horseradish

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Desiree Potatoes à la Grenobloise, Tenderstem Broccoli
& Lemon Gel

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Salsify Tagliatelle, Keen's Cheddar Sauce & Confit Egg Yolk

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

-

Banoffee, Nutmeg & Caramelized Pecan

£80 per person. Must be ordered by the Entire Table

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.