

FRENCHIE

COVENT GARDEN

SAMPLE TASTING MENU

*A 5-course tasting menu lovingly created by Gregory Marchand & the team
using dishes following inspiration from the freshest
most exciting seasonal ingredients*

A Nibble to Start

Duck Foie Gras

Blood Orange, Preserved Cedrat & Shiso

Steamed Cornish Brill

Kaffir Lime Beurre Blanc, Mussels & Samphire

Wooley Park Farm Duck Breast

Barley Risotto, Celeriac & White Miso

Lemon Curd, Shortbread

Kalamata Olive & Rosemary

Spiced Rum Baba

Apple, White Chocolate & Coriander

TASTING MENU - £65

To be taken by Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £50

*Four glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of the
wine World's small, artisanal & eco-friendly producer*

All allergen information is available on request. - All prices are including current VAT rate.

A discretionary 12.5% service charge will be added to the bill

WIFI: Frenchie Guest – frenchie16