



A LA CARTE MENU

NIBBLES

- Sourdough Bread & Salted Butter - £4.5
- Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)
- Parmesan Gougères - £6
- Courgette Flower Tempura & Herb Emulsion - £12

STARTERS

- Smoked Seabream Carpaccio, Chive Sabayon, Strawberries & Jalapeño - £15.5
- British Green Asparagus, Smoked Egg Yolk, Parmesan Foam & Puffed Buckwheat - £16
- « Elwy Valley's » Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £17
- Foie Gras Pressé, Smoked Eel, Beetroot & Horseradish - £19.5

MAINS

- Nettle Gnocchi, Wild Garlic & Hazelnut Pesto, Broad Beans & Lemon Condiment - £25
- Wooley Park Farm Duck Breast, Rainbow Chard, Baby Carrots & Za'atar - £36
- Seared Cornish Turbot, Crab Bisque, Burnt Grelot Onion, Lovage Oil & Fresh Peas - £36

SIDES

- Jersey Royals & Wild Garlic Pesto - £8
- Baby Gem, Croutons, Quail Egg & Anchovy Dressing - £8

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10
- Coconut Panna Cotta, Buckwheat Crumble, Mango & Chili Sorbet - £10
- Chocolate & Buckwheat Tart, Smoked Bacon Ice Cream - £10
- Sorrel Parfait, Pea Cremeux & Wild Strawberries - £12

CHEESE SELECTION

£5 per Piece of Cheese (*25 grams*)

Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"

Ragstone, Pasteurised Soft Cheese, Goat's Milk, Dorstone, Herefordshire, England
Tomme de Savoie, Unpasteurised Semi Hard Cheese, Raw Cow's Milk, Savoie, France
Camembert, Unpasteurised Soft Cheese, Raw Cow's Milk, Normandie, France
Roquefort, Unpasteurised Blue Cheese, Raw Sheep's Milk, Aveyron, France

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

