

FRENCHIE

COVENT GARDEN

SAMPLE SET MENU LUNCH & PRE/POST-THEATRE

2 Courses £29 - 3 Courses £32

NIBBLES

Sourdough Bread & Salted Butter - £4
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Cornish Oyster, Herring Caviar, Shallots & Tarragon Vinaigrette - £5 (each)
Pigshead Croquettes & Gribiche Sauce £6

STARTERS

Violet Artichokes, Quail's Egg, Smoked Goat's Curd, Lemon & Parsley
Smoked Sea Bream Carpaccio, Kumquat, Crispy Chicken Skin & Hazelnut
Lamb Ragù Pappardelle, Kalamata Olives, Espelette & Preserved Lemon
Duck Foie Gras, Yorkshire Rhubarb, Wild Strawberries & Pink Peppercorn - (£8 supplement)

MAINS

Parmesan Gnocchi, Wild Garlic, Sweet Potato, Chanterelles & Vin Jaune Sabayon
Stone Bass 'à la Grenobloise' & Purple Sprouting Broccoli
Smoked Pork Belly, Lentil Ragù, Lardons & Salt Baked Parsnip

SIDES

Crispy Kale Sprout, Citrus, Parmesan & Toasted Seeds - £8
Endive Salad, Pear, Stilton & Pecan Nuts - £9
Pomme Purée, Chives & Espelette - £9

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
Coconut & Tapioca Soup, Pineapple & Mandarine Sorbet

CHEESE SELECTION

£5 per Piece of Cheese

Innes Log, *Unpasteurised Goat Cheese, Raw Goat's Milk, Staffordshire, England*
Beaufort June 2017, *Unpasteurised Hard Cheese, Raw Cow's Milk, Alpes, France*
Camembert au Lait Cru, *Soft & Creamy, Unpasteurised, Raw Cow's milk, Normandy, France*
Fourme D'Ambert, *Pasteurised Blue Cheese, Cow's Milk, Auvergne, France*
Spenwood, *Unpasteurised Hard Cheese, Thermised Ewe's milk, Berkshire, England*

Lunch: Monday to Saturday - 12-2:30pm; Sunday - 12-3pm

Pre/Post-Theatre: Monday to Sunday - 5:30-6pm & 10-10:30pm

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.