

FRENCHIE

COVENT GARDEN

SAMPLE DINNER MENU

NIBBLES

- Sourdough Bread & Salted Butter - £3
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £3 (each)
Cornish Oyster, Shallots & Tarragon Vinaigrette - £4.5 (each)
Smoked Eel, Crispy Nori & Yuzukoshō - £6
Tarte Flambée, Smoked Yoghurt, Pancetta & Onions - £8

STARTERS

- Brussels Sprouts Tempura, Taramasalata, Nardin Anchovies & Mustard - £14
Lamb Ragù Pappardelle, Kalamata Olives, Espelette & Preserved Lemon - £14
Isle of Mull Scallop Carpaccio, Kumquat, Crispy Chicken Skin & Hazelnut - £17
Duck Foie Gras, Blood Orange, Preserved Cedrat & Shiso - £19

MAINS

- Manicotti, Goat's Cheese, Wild Leek Pesto & Pecan Nuts - £25
Steamed Cornish Brill, Kaffir Lime Beurre Blanc, Mussels & Monk's Beard - £32
Sussex Pork, Lentil Ragù, Lardons & Salt Baked Parsnip - £32
Woolley Park Farm Duck Breast, Barley Risotto, Celeriac & White Miso - £34

SIDES

- Crispy Kale Sprout, Citrus, Parmesan & Toasted Seeds - £6
Endive Salad, Pear, Stilton & Pecan Nuts - £7
Potato Terrine & Parmesan Fondue - £8

DESSERT

- Banoffee, Nutmeg & Caramelized Pecan - £8
Coconut & Tapioca Soup, Pineapple & Mandarine Sorbet - £9
Paris Brest, Hazelnut & Lemon - £11

CHEESE SELECTION

1 / 2 / 3 / 4 / 5 Cheeses £4 / £7 / £12 / £15 / £18

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