



SAMPLE A LA CARTE MENU

NIBBLES

- Sourdough Bread & Salted Butter - £6 (Vg)
Parmesan Gougères, Hazelnut Craquelin - £2.5 (each) (V)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Goat's Cheese Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each) (V)

STARTERS

- Courgette Tart, Fromage Blanc, Basil Emulsion & Fine Herbs - 16 (V)
Seabream Tartare, Bonito Dashi, Confit Tomato & Green Olives - £18
Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £20
Foie Gras Pressé, Honeymoon Melon, Lime & Candied Almonds - £25

MAINS

- Roasted Potato Gnocchi, Heirloom Courgettes, Smoked Egg Yolk
& Kaffir Lime Beurre Blanc - £28 (V)
Old Spot Pork Loin, Chargrilled Leeks, Nectarine, Pickled Raisins, Walnuts & Jus de Viande - £36
Cornish Monkfish, à la Grenobloise, Tenderstem Broccoli & Lemon Gel - £36
Vadouvan Stuffed Chicken Breast, Barbecued Sweetcorn & Girolles - £34

SIDES

- Roasted Heritage Carrots, Tarragon & Feta Cream - £8 (Vg)
Jersey Royals Salad & Herb Sabayon - £8 (Vg)
Wild Rocket, Caramelized Shallot Vinaigrette, Candied Pistachio & Nectarines- £8 (V)

DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £12 (V)
Bourbon Vanilla Mousse, Fresh Nectarines & Lemon Verbena - £12(V)
Whipped Mascarpone, British Strawberries, Elderflower Meringue & Sorrel Sorbet - £12

CHEESE SELECTION

- £5 per Piece of Cheese (25 grams)
Served with our Seasonal Homemade Chutney and Crackers
Dorstone, *Pasteurised Goat's Milk, Dorstone, Herefordshire*
Saint Nectaire, *Raw Cow's Milk, Auvergne, France*
Ossau-Iraty, *Hard Cheese, Sheep's Milk, Pyrénées Basques, France*
Sparkenhoe Red Leicester, *Raw Cow's Milk, Nuneaton, Warwickshire*
Fourme d'Ambert, *Blue Cheese, Pasteurised Cow's & Sheep's Milk, Auvergne, France*

(V) – Vegetarian** (Vg) – Vegan** (or modifiable)

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.

THERE'S NO PLACE LIKE FRENCHIE...

Sit back and relax with us as you enjoy one of our Signature Cocktails (or feel free to ask for a classic), designed by our talented bar team with the best products of the market that enhances Gregory Marchand's unforgettable cuisine.

FRENCHIE'S SIGNATURES AND SIPS

BARREL AGED VIEUX CARRÉ - £15

*Lot-40 Rye Whisky, H by Hine Cognac,
Carpano Antica Formula Red Vermouth, Bénédictine,
Peychaud Bitter & Angostura*

LILLET SPRITZ - £13

*Lillet Blanc, Portobello Road Gin,
Conegliano DOCG Prosecco,
Lemon Juice & Soda Water*

BOTANICO NC'RONI - £13.5

*Nc' Nean Botanical Spirit,
Santoni Rhubarb & Iris Amaro,
Regal Rogue Red Vermouth*

MOCKTAILS

FRENCHIE LEMONADE - £4.5

Lime Juice & Seasonal Syrup

HOMEMADE ICED TEA - £6

*English Breakfast, Pineapple & Mango
Purées, Mint Syrup*

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