

VALENTINE'S DAY TASTING MENU

A 5-course tasting menu lovingly created by Gregory Marchand and the Frenchie team inspired by the days freshest, most exciting seasonal produce.

Nibbles

Foie Gras Presse / Kumquat / Candied Almonds

Cornish Langoustine / Delica Pumpkin / Bisque / Espelette Pepper*

Longhorn Beef Ribeye / Potato Terrine / Elderflower Bearnaise / Dill Emulsion*

Rhubarb Sorbet / Prosecco / Basil Oil

Island Chocolate Mousse / Rose / Morello Cherries

Petits Fours

*Enjoy the flavoursome Black Truffle Supplement (2 grams) - £10 *Enjoy Exmoore Caviar Supplement (2 grams) - £10

995

Wine Pairing available £75

Starting with a glass of bubbles, followed by four glasses of artisanal wines, carefully selected by our Sommelier Team to highlight the best of the industry's eco-friendly & exceptional wine producers.



VEGETARIAN VALENTINE'S DAY TASTING MENU

A 5-course tasting menu lovingly created by Gregory Marchand and the Frenchie team inspired by the days freshest, most exciting seasonal produce.

Nibbles

Smoked Burrata / Leeks / Lemon Condiment / Hazelnut*

Fermented Savoy Cabbage / Seaweed Beurre Blanc / Black Garlic*

Black Truffle Sabayon Tortelli / Chanterelle Mushroom /
Broth / Buckwheat*

Rhubarb Sorbet / Prosecco / Basil Oil

Island Chocolate Mousse / Rose / Morello Cherries

Petits Fours

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Wine Pairing available £75

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