

FRENJABI

RESTAURANT & BAR

STARTERS

Cream of truffle cauliflower soup, spiced carrot crisps served with a French roll £6

Crispy pork belly, spiced apple purée, king scallops and crispy bacon £11

Grand Marnier flambéed king prawns, chilli, garlic and coriander olive oil £10

Moules Marinière, a creamy white wine sauce with a hint of spice £10

Baked fig salad with Chèvre cheese, rocket, spinach, beetroot
French mustard dressing £6.50

Vegetable samosas, tomato and shallot salad, chilli minted yoghurt £6.50

MAIN COURSES

Pan fried duck breast, fondant potatoes, honey roasted baby carrots, spiced celeriac purée,
tender stem broccoli and port jus £17

Rack of lamb, truffle mash, confit lamb Bonbon, spiced cauliflower, crispy kale
minted lamb jus £22

Pan fried seabass, spiced beurre blanc, chive mash, squid ink
tempura king prawns and samphire £19

Venison loin, dauphinoise potatoes, spiced root vegetables,
squash purée and five spice jus £21

Pistachio Murgh Makhi curry and Indian bread £14

Vegan tofu and red lentil tart, artichoke concasse and glazed cherry tomatoes £15 (VG)

Vegan cassoulet, seasonal greens and Lyonnaise potatoes £12 (VG)

Please speak to a member of the team, should you have any dietary requirements or allergens
(V) Vegetarian (VG) Vegan (N) Nuts

An optional 12.5% service charge will be added to the bill of parties more than 8 guests

FROM THE GRILL

10oz - Fillet steak £26

12oz - Ribeye steak £21

10oz - Sirloin steak £17

All of our steaks are served with triple cooked chips, a Portobello mushroom and a confit tomato.

Sauces: peppercorn, Roquefort or Béarnaise £2

Pistachio chicken kebab skewers £11.50

Lamb rump Tikka kebab £18

Whole guilt head sea bream marinaded with FrenJabi spices £17

All served with roasted peppers and onions, FrenJabi flat bread and chilli minted yoghurt

SIDES

Triple cooked chips £3.50

Masala chips £3.50

Creamy mash £3.50

Dauphinoise potato £3.50

Onion rings £3.50

Seasonal greens, truffle oil, Parmesan £4.50

Mixed salad £4

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DESSERTS

Warm chocolate fondant served with vanilla ice cream £7 (N)

Lemon tart served with cream £6 (N)

Passion fruit parfait £6

Baileys crème brûlée £7

White chocolate mousse £7

Spiced poached peach £6

French cheeses with Punjabi chutney £9

Ice creams: salted caramel, vanilla, chocolate or strawberry per £1.50 a scoop

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CHILDREN'S MENU

Available for children up to 12 years old

STARTERS

Tomato and basil soup served with a French boule

Salmon fishcake, salad and tartare sauce

Vegetable samosas with a FrenJabi salad

Garlic FrenJabi bread

MAIN COURSES

Fresh battered cod and chips and a tartare sauce

Mini beef slider burgers and French fries

Mac & cheese

Grilled chicken breast served with seasonal vegetables

DESSERTS

Chocolate brownie served with vanilla ice cream (N)

Eton Mess

White chocolate mousse

Ice creams: vanilla, chocolate or strawberry

3 courses for £9.99

(includes a complimentary fruit shoot)

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