

## ADAM REID AT THE FRENCH

### **A warm Northern welcome**

Pollen Bakery 'French malt' loaf with beef butter & broth

### **Little bits of something fancy**

A little fish pie with more eggs than fish

Henry's cracker sandwich with cheese, chives & hazelnut

Peter's courgette blossom with eel & tongue

### **Yesterday's dinner**

Cold cuts, crackers & pickles

### **Today's tea**

Scallops from Scotland with English peas & gooseberry

Wild sea trout with elderflower hollandaise & green beans

Barbecued salt marsh lamb from the Rhug Estate  
with Wirral courgette & gravy

### **And for afters**

St James cheese with winberries, walnut & honeycomb

Baked English custard with mint & Cheshire strawberry

Our tipsy cake with whipped cream & tea

Espresso & sweet treats

**Wednesday – Friday £125 per person**

**Saturday £140 per person**

**Drinks pairing**

**Tipsy - £65 per person**

**Not so Tipsy - £55 per person**

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

