



FENCHURCH
RESTAURANT

STARTERS

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| Burford Brown egg, Pink Fir potatoes, monk's beard and smoked eel velouté | 14.00 |
| Roast Orkney scallop, first Italian peas, dulce seaweed and Lilliput capers | 19.00 |
| Seared yellowfin tuna, Hass avocado, pickled cucumber and bonito dressing | 15.00 |
| Slow-cooked lamb ravioli, crisp sweetbreads, sweet garlic and almond pesto | 13.50 |
| Salad of young leaves and vegetables, pecorino and basil cream | 13.00 |
| Charred Newlyn mackerel, Crapaudine beetroots, rosella and horseradish dressing | 14.00 |

MAINS

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| Roast guinea fowl, Bianchetti truffle spätzle, speck ham and cauliflower | 32.00 |
| Charred Iberico pork, Mammole artichoke, toasted spelt and wild leek sabayon | 31.00 |
| Roast Cornish skate, buttermilk, wild sea vegetables and lovage beignets | 28.00 |
| Lemon and thyme crusted halibut, Jerusalem artichoke and white polenta | 33.00 |
| Pyrenean milk-fed lamb, white asparagus, smoked garlic and swiss chard | 35.00 |
| Fillet of cod, St Austell Bay mussels, Hispi cabbage and wild garlic sauce | 29.50 |

DESSERTS

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|-------------------------------------------------------------------------------|--------------------------------------------|
| Passion fruit meringue tart and almond milk ice cream | 12.75 |
| Yorkshire rhubarb poached in verbena tea, vanilla cheesecake and blood orange | 12.00 |
| Gianduja and citrus bar, banana yoghurt ice cream | 14.00 |
| Blueberry, violet and lemon pavlova | 12.75 |
| Earl Grey, 72% dark chocolate and lime | 13.00 |
| Selection of Neal's Yard cheeses, house chutney, grapes and oatcakes | 12.00 for 3 cheeses 16.20 for 5 cheeses |

(V) Vegetarian

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Please note game may contain shot and fish may contain bones.





FENCHURCH
RESTAURANT

VEGETARIAN MENU

STARTERS

| | |
|-----------------------------------------------------------------------|-------|
| Salad of young leaves and vegetables with basil cream | 13.00 |
| Crapaudine beetroot salad, rosella, hazelnut and horseradish dressing | 14.00 |
| Burford Brown egg, Jerusalem artichokes and charred greens | 13.50 |

MAINS

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| Bianchetti truffle and cauliflower spätzle | 24.00 |
| White asparagus, smoked garlic and pine nuts in a filo parcel | 21.00 |
| Warm Mammole artichokes, charred Calçot onions and wild leek sabayon | 21.00 |

DESSERTS

| | |
|-------------------------------------------------------------------------------|--------------------------------------------|
| Passion fruit, meringue tart and almond milk ice cream | 12.75 |
| Yorkshire rhubarb poached in verbena tea, vanilla cheesecake and blood orange | 12.00 |
| Gianduja and citrus bar, banana yoghurt ice cream | 14.00 |
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