

FENCHURCH

RESTAURANT

TASTING MENU

The lunch tasting menu is available for reservations made before 13:30

Goodwood Estate beef tartare, white asparagus and toasted almonds

Omero Pinot Noir, Willamette Valley, Oregon, USA, 2014 (organic)

English asparagus, Devon crab on toast and spring herbs

Churton Savignon Blanc, Marlborough, NZ, 2015 ((biodynamic))

Fillet of cod, borlotti beans, girolles and cuttlefish

Movia Rebula, Primorska, Slovenia, 2014 ((biodynamic))

Anjou pigeon, heritage beetroots, golden raisins and pomegranate

Bock Cuvée, Villany, Hungary, 2013 (served from Magnum)

Hot and cold Guanaja chocolate, milk ice cream

Kyperounda Commandaria, Cyprus, 2008

5 courses £55

Wine pairing £42

Please note game may contain shot. Food allergies and intolerances: before ordering please speak to our staff about your requirements. A discretionary service charge of 12.5% will be added to your bill.

All prices include 20% VAT.



FENCHURCH
RESTAURANT

VEGETARIAN TASTING MENU

The lunch tasting menu is available for reservations made before 13:30

Warm salad of Mammole artichoke, courgette, lemon and basil

Hambledon Premier Cuvée, Hampshire, England, NV

English asparagus, wild garlic pesto and bitter leaf

Churton Sauvignon Blanc, Marlborough, NZ, 2015 ((biodynamic))

Jersey Royals, wild sea herbs and olive oil

Sancerre Rosé, Daniel Chotard, Loire, France, 2015

Heritage beetroots, golden raisins, pomegranate and hung yoghurt

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Hot and cold Guanaja chocolate, milk ice cream

Kyperounda Commandaria, Cyprus, 2008

Vegetarian 5 courses £45

Wine pairing £42

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FENCHURCH

RESTAURANT

TASTING MENU

The dinner tasting menu is available for reservations made before 21:30 and 19:30 on Sundays

Amuse bouche

Goodwood Estate beef tartare, white asparagus and toasted almonds

Omero Pinot Noir, Willamette Valley, Oregon, USA, 2014 (organic)

Warm salad of Mammole artichoke, London air-dried ham and courgette

Hambledon Premier Cuvée, Hampshire, England, NV

English asparagus, Devon crab on toast and spring herbs

Churton Savignon Blanc, Marlborough, NZ, 2015 ((biodynamic))

Fillet of turbot, fennel, Jersey Royals, smoked razor clams and cider

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2015

Anjou pigeon, heritage beetroots, golden raisins and pomegranate

Bock Cuvée, Villany, Hungary, 2013 (served from Magnum)

Gariguette strawberries, sheep's yoghurt and shortbread

Moscato D'Asti, Moncucco, Piemonte, Italy, 2014

Hot and cold Guanaja chocolate, milk ice cream

Kyperounda Commandaria, Cyprus, 2008

8 courses £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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FENCHURCH

RESTAURANT

VEGETARIAN TASTING MENU

The dinner tasting menu is available for reservations made before 21:30 and 19:30 on Sundays

Amuse bouche

Warm salad of Mammole artichoke, courgette, lemon and basil

Hambledon Premier Cuvée, Hampshire, England, NV

English asparagus, wild garlic pesto and bitter leaf

Churton Sauvignon Blanc, Marlborough, NZ, 2015 ((biodynamic))

Butter-roasted Romanesco, horseradish, buttermilk and dill

Tramin Pinot Noir, Alto Adige, Italy, 2015

Jersey Royals, wild sea herbs and olive oil

Sancerre Rosé, Daniel Chotard, Loire, France, 2015

Heritage beetroots, golden raisins, pomegranate and hung yoghurt

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Gariguette strawberries, sheep's yoghurt and shortbread

Moscato D'Asti, Moncucco, Piemonte, Italy, 2014

Hot and cold Guanaja chocolate, milk ice cream

Kyperounda Commandaria, Cyprus, 2008

Vegetarian 8 courses £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

Please note game may contain shot. Food allergies and intolerances: before ordering please speak to our staff about your requirements. A discretionary service charge of 12.5% will be added to your bill.

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