

FENCHURCH  
RESTAURANT

TASTING MENU

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

Ceviche of Dorset char, avocado, black radish, yuzu and shiso dressing

*Ferrari Perlé, Trento DOC, Trentino-Alto Adige, Italy, 2010*

Corn-fed chicken terrine, charred crab apples, mushroom ketchup and liver parfait

*Eroica Riesling, Château Ste. Michelle, Washington State, USA, 2014*

Roast fillet of cod, coco beans, girolle mushrooms and cuttlefish

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

Goodwood Estate lamb, rosemary smoked aubergine, potato and ricotta

*Cartago Mandrarossa, Sicily, Italy, 2014 (served from Magnum)*

Tulameen raspberries, milk chocolate, oat biscuit and goat's milk ice cream

*Béres 5 Puttonyos Tokaji Aszu, Tokaj, Hungary, 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. Throughout September and October we are delighted to support Action Against Hunger by adding a voluntary £1 donation to your bill. Please speak to your server for more information.



FENCHURCH  
RESTAURANT

VEGETARIAN TASTING MENU

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

Green bean, courgette and hazelnut salad with basil dressing

*Ferrari Perlé, Trento DOC, Trentino-Alto Adige, Italy, 2010*

Smoked sweetcorn, leek and macaroni gratin

*Tramin Pinot Noir, Alto Adige, Italy, 2016*

Coco beans, girolle mushrooms, preserved lemon and grelot onions

*Sancerre Rosé, Daniel Chotard, Loire, France, 2015*

Rosemary smoked aubergine, crisp potato and ricotta

*Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015*

Tulameen raspberries, milk chocolate, oat biscuit and goat's milk ice cream

*Béres 5 Puttonyos Tokaji Aszu, Tokaj, Hungary, 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

Ceviche of Dorset char, avocado, black radish, yuzu and shiso dressing

*Ferrari Perlé, Trento DOC, Trentino-Alto Adige, Italy, 2010*

Corn-fed chicken terrine, crab apples, mushroom ketchup and liver parfait

*Eroica Riesling, Château Ste. Michelle, Washington State, USA, 2014*

Roast Orkney scallop, pumpkin, hazelnut, red chicory and citrus dressing

*Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015*

Roast fillet of cod, coco beans, girolle mushrooms and pickled celery

*Tbilvino Tsinandali, Georgian Valleys, Georgia, 2014*

Scottish grouse, butter roast celeriac, pancetta and port glazed black figs

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

Roast plum tart, mirabelle plum sorbet, praline and sablé breton

*Muscat de Beaumes de Venise, Domaine de Fenouillet, Rhône, France, 2013*

Tulameen raspberries, milk chocolate, oat biscuit and goat's milk ice cream

*Béres 5 Puttonyos Tokaji Aszu, Tokaj, Hungary, 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

Green bean, courgette and hazelnut salad with basil dressing

*Ferrari Perlé, Trento DOC, Trentino-Alto Adige, Italy, 2010*

Poached duck egg, yellow leg chanterelles, truffled mushroom velouté and brioche

*Béres Lócse Single Vineyard Furmint, Tokaji, Hungary, 2013*

Smoked sweetcorn, leek and macaroni gratin

*Tramin Pinot Noir, Alto Adige, Italy, 2016*

Coco beans, girolle mushrooms, preserved lemon and grelot onions

*Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015*

Rosemary smoked aubergine, crisp potato and ricotta

*Chinon Tradition, Pierre Sourdis, Loire, France, 2015 (organic)*

Roast plum tart, mirabelle plum sorbet, praline and sablé breton

*Muscat de Beaumes de Venise, Domaine de Fenouillet, Rhône, France, 2013*

Tulameen raspberries, milk chocolate, oat biscuit and goat's milk ice cream

*Béres 5 Puttonyos Tokaji Aszu, Tokaj, Hungary, 2008*

Vegetarian 8 courses £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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