

FENCHURCH
RESTAURANT

TASTING MENU

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

Seared yellowfin tuna, Hass avocado, pickled cucumber and bonito dressing

Nyetimber Classic Cuvée, West Sussex, England, NV

Crapaudine beetroot salad, rosella, hazelnut and horseradish dressing

Ehmoser Grüner Veltliner, Von den Terrassen, Wagram, Austria, 2016

Lemon and thyme crusted halibut, Jerusalem artichoke and white polenta

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Charred Iberico pork, Mammole artichoke, toasted spelt and wild leek sabayon

Barolo Luigi Arnulfo, Monforte d'Alba, Costa di Bussia, Piemonte, Italy, 2013 (served from Double Magnum)

Bahibe 46% milk chocolate bar and salted popcorn ice cream

Kyperounda Commandaria, Cyprus, 2008

5 courses £55

Wine pairing £42

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 TASTING MENU

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

Crapaudine beetroot salad, rosella, hazelnut and horseradish dressing

Nyetimber Classic Cuvée, West Sussex, England, NV

Burford Brown egg, Pink Fir potatoes, monk's beard and artichoke velouté

Qupé Viognier/Chardonnay, Coastal Region, California, USA, 2015 (organic)

Bianchetti truffle and cauliflower spätzle

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

White asparagus and pine nuts in a filo parcel, artichokes and Hipsi cabbage

Tramin Pinot Noir, Alto Adige, Italy, 2016

Bahibe 46% milk chocolate bar and salted popcorn ice cream

Kyperounda Commandaria, Cyprus, 2008

Vegetarian 5 courses £45

Wine pairing £42

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FENCHURCH

R E S T A U R A N T

TASTING MENU

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

Amuse bouche

Seared yellowfin tuna, Hass avocado, pickled cucumber and bonito dressing

Nyetimber Classic Cuvée, West Sussex, England, NV

Crapaudine beetroot salad, rosella, hazelnut and horseradish dressing

Ehmoser Grüner Veltliner, Von den Terrassen, Wagram, Austria, 2016

Burford Brown egg, Pink Fir potatoes, monk's beard and smoked eel velouté

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

Roast Cornish skate, buttermilk, wild sea vegetables and lovage beignets

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Roast Guinea fowl, Bianchetti truffle spätzle, speck ham and cauliflower

Barolo Luigi Arnulfo, Monforte d'Alba, Costa di Bussia, Piemonte, Italy, 2013 (served from Double Magnum)

Blueberry, violet and lemon pavlova

Moscato d'Asti, Moncucco, Piemonte, Italy, 2016

Bahibe 46% milk chocolate bar and salted popcorn 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

Burford Brown egg, Jerusalem artichokes and crisp chestnuts

Nyetimber Classic Cuvée, West Sussex, England, NV

Crapaudine beetroot salad, rosella, hazelnut and horseradish dressing

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Salad of young leaves and vegetables with basil cream

Ehmoser Grüner Veltliner, Von den Terrassen, Wagram, Austria, 2016

Bianchetti truffle and cauliflower spätzle

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

White asparagus, smoked garlic and pine nuts in a filo parcel

Tramin Pinot Noir, Alto Adige, Italy, 2016

Blueberry, violet and lemon pavlova

Moscato d'Asti, Moncucco, Piemonte, Italy, 2016

Bahibe 46% milk chocolate bar and salted popcorn ice cream

Kyperounda Commandaria, Cyprus, 2008

Vegetarian 8 courses £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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