

FENCHURCH
RESTAURANT

TASTING MENU

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

Arctic char ceviche, poached oyster, radishes, kombu and white tea

R De Ruinart, NV (served from Magnum)

Poached Burford Brown egg, hay smoked hollandaise and celeriac

Sutherland Viognier/Rousanne, Western Cape, SA, 2015 (organic)

Oat crusted XL plaice, chicken oysters, sea purslane and roast onion consommé

Gotsa Tsolikouri, Asureti Valley, Georgia, 2015 ((biodynamic)) - Orange Wine

Red-legged partridge, roasted root vegetables, smoked bacon and blackberries

Château Clarke, Listrac-Médoc, Bordeaux, France, 2012

Earl Grey, 72% dark chocolate and lime

Vin Santo, Fattoria dei Barbi, Tuscany, Italy, 2011

5 courses £55

Wine pairing £42

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 about this incredible charity. 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

Young beetroot, plums, damson and hazelnuts

R De Ruinart, NV (served from Magnum)

Poached Burford Brown egg, hay smoked hollandaise and celeriac

Sutherland Viognier/Rousanne, Western Cape, SA, 2015 (organic)

Coco beans, Scottish ceps, pickled vegetables, tarragon and russet apple

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Filo parcel of autumnal vegetables

Saint Joseph Les Pierres Seches, Y. Cuilleron, Rhône Valley, France, 2016

Earl Grey, 72% dark chocolate and lime

Vin Santo, Fattoria dei Barbi, Tuscany, Italy, 2011

Vegetarian 5 courses £45

Wine pairing £42

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FENCHURCH
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TASTING MENU

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

Amuse bouche

Arctic char ceviche, poached oyster, radishes, kombu and white tea

R De Ruinart, NV (served from Magnum)

Pot roasted cauliflower, goat's curd, chanterelles, lardo di collonata and chestnuts

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

Roast Anjou pigeon, young beetroots, marinated plums and damson

Tramin Pinot Noir, Alto Adige, Italy, 2017

Fillet of cod, charred hispi cabbage, lardo di colonnata and smoked razor clams

Gotsa Tsolikouri, Asureti Valley, Georgia, 2015 ((biodynamic)) - Orange Wine

Red-legged partridge, roasted root vegetables, smoked bacon and blackberries

Château Clarke, Listrac-Médoc, Bordeaux, France, 2012

Warm Provence figs, Brillat-Savarin, lemon thyme and grape sorbet

Nivole Moscato d'Asti, Michele Chiarlo, Piemonte, Italy, 2017

Earl Grey, 72% dark chocolate and lime

Vin Santo, Fattoria dei Barbi, Tuscany, Italy, 2011

Tasting menu £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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VEGETARIAN TASTING MENU

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Amuse bouche

Young beetroot, plums, damson and hazelnuts

R De Ruinart, NV (served from Magnum)

Pot roasted cauliflower, chanterelles and chestnuts

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

Poached Burford Brown egg, hay smoked hollandaise and celeriac

Sutherland Viognier/Rousanne, Western Cape, SA, 2015 (organic)

Coco beans, Scottish cep mushrooms, tarragon and russet apple

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Filo parcel of autumnal vegetables

Saint Joseph Les Pierres Seches, Y. Cuilleron, Rhône Valley, France, 2016

Warm Provence figs, lemon thyme and grape sorbet

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Vegetarian tasting menu £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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