

FENCHURCH
RESTAURANT

TASTING MENU

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

Salad of bull's heart tomatoes, Nocellara del Belice olives and burrata

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

Charred sea trout, beetroots, lime, crème fraîche and pink peppercorns

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

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

Cartagho Mandrarossa, Sicily, Italy, 2014 (served from Magnum)

Poached black cherries, sour cream ice cream and sorrel

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

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

Salad of bull's heart tomatoes, Nocellara del Belice olives and burrata

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

Warm salad of violet artichoke, courgette, lemon and basil

Ferrari Perlé, Trentino-Alto Adige, Italy, 2010

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

Poached black cherries, sour cream ice cream and sorrel

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

Salad of bull's heart tomatoes, Nocellara del Belice olives and burrata

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

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

Ferrari Perlé, Trentino-Alto Adige, Italy, 2010

Charred sea trout, beetroots, lime, crème fraîche and pink peppercorns

Beurrot Pinot Gris, Kooyong, Australia, 2016

Fillet of cod, coco beans, girolle mushrooms and cuttlefish

Domaine Sigalas Assyrtiko, Santorini, Greece, 2015

Goodwood Estate lamb, rosemary smoked aubergine, potato and ricotta

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

English strawberries, sheep's yoghurt, lemon verbena and shortbread

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

Salad of bull's heart tomatoes, Nocellara del Belice olives and burrata

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

Warm salad of violet artichoke, courgette, lemon and basil

Ferrari Perlé, Trentino-Alto Adige, Italy, 2010

Heritage beetroots, crème fraîche, lime and pink peppercorns

Cape Mentelle Sauvignon Semillon, Margaret River, Australia, 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

English strawberries, sheep's yoghurt, lemon verbena and shortbread

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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