



FENCHURCH
RESTAURANT

VALENTINE'S DAY

The lunch tasting menu is available from 14th-17th February

£65.00 per person

Selection of canapés
Glass of Champagne on arrival

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Beef tartare
black truffle dressing, crisp kale and Berkswell cheese
Omero Pinot Noir, Willamette Valley, USA, 2015 (organic)

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Lemon and thyme crusted halibut
Jerusalem artichoke, chestnut and Parmesan polenta
Béres Lócse Single Vineyard Furmint, Tokaji, Hungary, 2013

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Saddle and slow-cooked shoulder of lamb
sweetbread pastry and watercress
Barbaresco Reyna, Michele Chiarlo, Piemonte, Italy, 2013

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Triple layered chocolate bar
salted popcorn ice cream
Kyperounda Commandaria, Cyprus, 2008

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wine pairing
£35.00 per person





FENCHURCH
RESTAURANT

VALENTINE'S DAY

The dinner tasting menu is available 14th-17th February

£95.00 per person

Selection of canapés
Glass of Champagne on arrival

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Beef tartare
black truffle dressing, crisp kale and Berkswell cheese
Omero Pinot Noir, Willamette Valley, USA, 2015 (organic)

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Roast Orkney scallop
Delica pumpkin, hazelnut, red chicory and citrus dressing
Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

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Lemon and thyme crusted halibut
Jerusalem artichoke, chestnut and Parmesan polenta
Aigle Royal Chardonnay, Gérard Bertrand, Languedoc, France, 2016

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Saddle and slow-cooked shoulder of lamb
sweetbread pastry and watercress
Barbaresco Reyna, Michele Chiarlo, Piemonte, Italy, 2013

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Rose, raspberry and lychee

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Triple layered chocolate bar
salted popcorn ice cream
Kyperounda Commandaria, Cyprus, 2008

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wine pairing
£55.00 per person

