

A L A C A R T E

SNACKS

- Prawns, pickled seaweed, green curry, coriander* 13
Wild mushroom and truffle arancini 11
Rock oysters, cucumber, Vietnamese dressing 10
Cured yellowtail cornets, avocado, Scotch bonnet mayo 8
Glazed chicken wings in Whiskey BBQ 8
Burrata, shaved fennel salad, green olives, peanuts 9
Sourdough bread, seeded lavroche, curried haddock, mushroom butter 7

STARTERS

- Cured jerk salmon, spring onion, green mango, yuzu ponzu* 24.5
Crab linguine, courgette, confit lemon, roe smoked butter sauce (lobster supplement £12) 27
Risotto, red pepper, charcoal, crumbled feta cheese, toasted pinenuts 22
Steak tartare, spiced relish, smoked mayo, cured yolk, crispy potato rosti 24
Heritage beetroot salad, marinated figs, pickled onion, creamed ricotta cheese, mixed seeds granola 21

MAINS

- Guinness glazed Black cod, seaweed brandade, Osciestra caviar, kohlrabi, orange honey butter sauce* 45
Pan seared sea bass, saltfish, avocado, Gungo peas, smoked oyster emulsion 40
Reeth Estate venison loin, curried shoulder, celeriac, choucroute, chicory, medjoul dates, crispy kale, mustard jus 45
Lumina lamb loin, glazed sweetbreads, carrot, freekeh, sheep's milk, caper salsa 43
Five cheese stuffed gnocchi, marinated artichoke, oregano, borlotti bean stew 38

TO SHARE BETWEEN TWO 130

*Grilled Ribeye on the bone, new potato, broccoli, mushrooms, bone marrow butter,
pickled onion, gherkin peppered sauce*

SIDES

- Truffled new potatoes, aged parmesan* 10
Cheesy new potatoes, smoked butter 8.5
Broccoli, roasted peppers, flaked almond 7.5
Sautéed wild mushrooms 7.5
Fried plantain, Scotch bonnet mayo 5.5
Shaved fennel, avocado and orange salad 5.5
Sweet potato fries 5.5

A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. 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.

MANAGED BY RHC.

DESSERTS

Fenchurch bar 14.5

Caramel cake, dulce chocolate, hazelnut, lemon, crème fraîche ice cream
Tuilé, Hors d'âge, Rivesaltes, Domaine Brial, Languedoc, France, NV 10

Eton Mess "Make a mess" 14

Lavender meringue, mixed berries, fig leaf ice cream, olive oil
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2022 13

Panna Cotta 14

Granny Smith apple, brandy anglaise, ginger bread ice cream
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019 23

Chef Kerth Gumb's seasonal soufflé (allow 12min to cook) 18

Dark chocolate, Black Forest, Sour Cherry
Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020 12

Raspberry semifreddo 13

Lychee, lime sponge, blood orange sorbet
Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2018 15.5

Colston Bassett Stilton ice cream 14

Mulled grapes, milk foam, pear & walnut cake
Taylor's 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 15

Petit Four Selection 10

Fig & sour cherry tart
Baileys & white chocolate truffle
Dulce de leche canelé
Dark chocolate, salted caramel
Pâte de fruits Morello cherry

COCKTAILS

SIGNATURE COCKTAILS

Mile End 18

Ocho Altos Reposado Tequila, Fair Kumquat liqueur, Guava puree & Yuzu juice

Bloomsbury 18

Beefeater 24 Gin, rhubarb liqueur, cranberry and lemon juice, apricot brandy foam

Lancaster Gate 18

Belvedere Pure Vodka, Chambord, cinnamon and Fever-tree lemonade

Flourish 18

Silent Pool Gin, Tio Pepe Fino Sherry, fresh pineapple juice, jasmine, bergamot and freeze dried raspberry powder

Fenchurch Café 18

Coffee filtered Hennessy VSOP Cognac, white cacao liqueur, Amaro Montenegro and Tonka bean

Hoxton 18

Buffalo Trace Bourbon Whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water

Rum Soul 18

Havana 3yo Rum, Lillet Blanc, Chamomile, rosemary and lime juice

The Bush Tea 18

Beefeater 24 Gin, Green Chartreuse, lime juice, topped up with lemongrass foam

Soho 18

Volcan de Mi Tierra Blanco Tequila, Del Maguey Vida Mezcal, Ancho Reyes chilli liqueur, hibiscus and Fever-tree soda water

Primrose Hill 18

Sassy Fine Calvados, St German liqueur, fresh apple juice, angostura, and Fever-tree white grape & apricot soda

Davy Jones's Hearth 18

Bumbu Original Rum, Frangelico, lemon and sugar, topped up with banana foam

Truffle Washed Mezcal Negroni 20

Truffle Washed Mezcal, Campari and Antica Formula

AGED COCKTAILS

Aged Negroni 18

Beefeater 24 gin, Campari, Cocchi Vermouth di Torino

Aged Old Fashioned 18

Bulleit bourbon & rye whiskey, demerara sugar, angostura & orange bitters

Aged Rye Manhattan 20

Rittenhouse 100 proof Rye Whisky, Antica formula, Angostura and cherry leather

CHAMPAGNE COCKTAILS

Fenchurch 37, 20

Beefeater 24 gin, rhubarb liqueur topped up with Moët & Chandon Imperial Brut

Flight to Havana 20

Havana 3YrO rum, fresh mint and lime juice topped up with Moët & Chandon Imperial Brut

Moonwalk 20

Grand Marnier and Moët & Chandon Imperial Brut

VIRGIN COCKTAILS

Cool & calm 12.5

Cedar's non alcoholic gin, cucumber, lime and fever tree soda water, topped up with lemongrass foam

G&B island 12.5

Cedar's non alcoholic gin, fresh berries pink peppercorn, topped up with raspberry & orange blossom soda

Passion fruit & apricot spritz 12.5

Cedar's non alcoholic gin, passion fruit puree and mint, topped up with fever tree white grape & apricot soda

Wild Idol Rosé spritz 16

Wild Idol Rose sparkling wine, pink grapefruit soda, rose and elderflower cordial

CHAMPAGNE & SPARKLING WINE

Ruinart Brut, NV	glass
	23
Veuve Clicquot Rosé, NV	25
Hambledon Classic Cuvée, Hampshire, England, NV	17
Hambledon Classic Cuvée Rosé, Hampshire, England, NV	18.5
Moët & Chandon Grand Vintage, 2015	27
Dom Pérignon Blanc, 2013	50

NON ALCOHOLIC SPARKLING WINE

Wild Idol Sparkling Rosé, Germany, 2022	glass
	15