



FENCHURCH
RESTAURANT

STARTERS

Mackerel, wakame dashi, smoked cream, Cornish baby beetroots	17.00
Scottish scallops, chestnut, bacon jam, coriander, pickled trompette	18.00
Slow cooked lamb belly, cumin yoghurt, minted shallots, candied walnuts	15.00
Beef tartare, English mustard emulsion, avocado, egg yolk, smoked leek	16.00
Iberika tomato, smoked aubergine, dukkha spice, tomato juice, olive oil ice cream	14.00

MAINS

Salmon 'Grenobloise', parsley, beurre noisette hollandaise, witloof chicory.	34.00
Pan braised halibut, oyster emulsion, jersey potato, broccoli, Exmoor caviar	37.50
Guinea fowl, confit leg pearl barley risotto, girolle, miso braised January king	29.50
Aged beef fillet, braised cheek, bone marrow, carrot purée, thyme jus	42.00
Purple Jerusalem artichoke, salsify, Wiltshire truffle, lemon, vanilla and parmesan	24.50

SIDES

Dauphinoise chips, freshly grated truffle, Madeira mayonnaise	7.50
Bitter, sweet & crisp baby leaves, marinated anchovies, olive crumb	5.50
Beetroot, chives, walnuts, goat's cheese purée	5.50

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. A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Throughout November and December, we are delighted to support StreetSmart by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity

