

FENCHURCH

Caribbean Sunday Roast by Kerth Gumbs £75pp

Cocktail £14pp

Punchy Joe

Classic rum punch featuring rum blend, tropical juice mix and Caribbean spices

Donkey Kick

Clarified milk punch featuring rum blend, falernum, tropical juice mix and bitters

TO START

Welcome mini colada to cleanse your palate

Sweet potato milk bread, curried haddock, seaweed butter

Curried lamb pita, spring onions, golden raisins, coriander

Torched yellowtail, avocado, green mango, spring onion, sweet & sour salsa

MAINS

Free-range chicken supreme, brown stew, jerk chicken, fried wings, coleslaw

or

Beef & marrow, 45-day aged strip loin, oxtail gravy, herb crusted bone marrow, shallot marmalade
(£15pp supplement)

or

Old Spot pork belly, burnt apple purée, chilli & pineapple jam, whole grain mustard jus

or

Grilled whole sea bream, creole peppers, pickled fennel, oyster mayonnaise

SERVED WITH

Ginger glazed carrots, roasted new potatoes

Gungo peas & couscous, spring greens and Yorkshire puddings

DESSERTS

Coconut tart

Chef Kerth's take on a nostalgic Anguillian classic, inspired by long standing artisan baker Mr Andre Hall made with spiced coconut, raspberry, vanilla, chocolate caramel

or

Tropical delight

Passion fruit, pistachio, dark chocolate, coconut ice cream

PETIT FOURS

Selection of seasonal petit fours

A discretionary service charge of 13.5% will be added to your bill. All prices include 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.

MANAGED BY RHC.

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tropical juice mix and caribbean spices

Donkey Kick

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falernum, tropical juice mix and bitters

TO START

Welcome mini colada to cleanse your palate

Sweet potato milk bread, hummus, seaweed butter
Curried aubergine, spring onions, golden raisins, coriander
Torched avocado, green mango, spring onion, sweet & sour salsa

MAINS

Stuffed sweet potato, butternut & lentil curry, krispy kale

SERVED WITH

Ginger glazed carrots, roasted new potatoes
Gungo peas & couscous, spring greens and Yorkshire puddings

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