

FENCHURCH

BY KERTH GUMBS

SET MENU

2 Courses £47pp / 3 Courses £54pp

Sourdough bread, seeded lavroche, curried haddock, seaweed butter 7

Wild mushroom and truffle arancini 11

Rock oysters, cucumber, Vietnamese dressing 10

Glazed chicken wings in whiskey BBQ 8

STARTER

Grilled asparagus mimosa, hen's egg sauce gribiche, truffle vinaigrette

BBQ sardines, tamarind glaze, heritage cherry tomatoes, green olive salsa

Chicken satay, roasted peanuts, fried onions, rainbow slaw

Crab linguine, courgette, confit lemon, smoked crab butter (*supplement £12*)

MAIN COURSE

Grilled sea bream, orzo pasta, saltfish creole pepper stew, oyster emulsion

Caramelised pork shoulder, buttered peas, sweet potato, mustard cream sauce

Saffron risotto, wild garlic, peas, piquillo pepper relish, crumbled feta cheese

Roasted halibut, cauliflower textures, pickled grapes, curried mussels, roe butter sauce
(*supplement £15*)

SIDES

Truffled new potatoes, aged Parmesan 11.5

Cheesy new potatoes, smoked butter 8.5

Broccoli, roasted peppers, flaked almond 7.5

Sweet potato fries, Scotch bonnet mayo 7.5

Shaved fennel, avocado and orange salad 7.0

DESSERT

Tropical Delight, marinated pineapple, passion fruit, pistachio sponge, coconut sorbet

Passion fruit posset, mixed berries & soursop sorbet

Chef's Kerth Gumbs seasonal soufflé, soursop, banana split, tamarind ganache,
pine nut crumble (*supplement £5*)

please allow 12 minutes cooking time

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.