

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 11

ETON MESS "MAKE A MESS" 14

Poached rhubarb, raspberry meringue, mixed berries, rhubarb sorbet, olive oil
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2022 14

TROPICAL DELIGHT 14

Marinated pineapple, passion fruit, pistachio sponge, coconut sorbet
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019 24

CHEF KERTH GUMBS SEASONAL SOUFFLÉ 18

Please allow 12 minutes cooking time

Soursop, banana split, tamarind ganache, pine nut crumble
Nivole Moscato d'Asti, Piedmont, Michele Chiarlo, Italy, 2023 14

RASPBERRY SEMIFREDDO 13

Lychee, lime sponge, blood orange sorbet
Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2018 17

COLSTON BASSETT STILTON ICE CREAM 14

Mulled grapes, milk foam, apple & pecan cake
Taylor's 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 16

PETIT FOUR 10

Assortment of five

AFTER DINNER

AGED OLD FASHIONED

Bulleit bourbon & rye whiskey, demerara sugar, Angostura & Orange bitters

20

DAVY JONE'S HEART

Don Papa rum, Frangelico, Angostura bitters and lime juice, topped up with banana liqueur foam

20

FENCHURCH CAFÉ

Coffee filtered Hennessy VSOP cognac, white cacao liqueur, Amaro Montenegro and tonka beans

20

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