

WELCOME TO FENCHURCH BY CHEF KERTH GUMBS

Kerth, a passionate chef hailing from the picturesque Caribbean island of Anguilla, was inspired by his mother's cooking skills and his passion for food blossomed at a young age, shaping his unique approach today.

His menu is a playful canvas, a celebration of his roots and a homage to the vibrant street food culture of the Caribbean. With finesse and precision, Kerth elevates these flavours to new heights using refined fine dining techniques.

Join Kerth in his culinary jollification where every bite tells a story & every dish is a memory.

As they say in Anguilla "COME LEH WE GO."

A SNACK WHILE YOU WAIT...

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 9

Burrata, shaved fennel salad, green olives, peanuts 9

SIGNATURE COCKTAILS

Bloomsbury 20 Rhubarb gin, rhubarb liqueur, fresh cranberry and lemon juice, topped up with apricot brandy foam Ten Leaves High 20 Celebrating 10yrs of Sky Garden Coconut washed mezcal and rum blend, basil. lime and matcha Lancaster Gate 20 Belvedere Pure vodka, Chambord, cinnamon, and lemonade Truffle Washed Mezcal Negroni 22 Truffle washed mezcal, Campari

and Antica Formula

SPARKLING & CHAMPAGNE

Rathfinny Classic Cuvée, Sussex, England, 2019	glass 125 18
Rathfinny Rosé Brut, Sussex,England, 2019	19.5
Ruinart Brut, NV	25
Moët & Chandon Grand Vintage, 2015	29
Dom Pérignon Blanc, 2013	55

NON ALCOHOLIC

Cool & Calm Ceder's 0.0% gin, cucumber, lime and soda water, topped up with lemongrass foam	13.75
Wild Idol Sparkling Rosé	15
Germany, 2023	

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.

A LA CARTE

Sourdough bread, seeded lavroche, curried haddock, seaweed 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

Saffron risotto, wild garlic, peas, piquillo pepper relish, crumbled feta cheese 22

Steak tartare, spiced relish, smoked mayo, cured yolk, crispy potato rosti 24

Grilled asparagus mimosa, hen's egg sauce gribiche, truffle vinaigrette 21

MAINS

Roasted halibut, cauliflower textures, pickled grapes, curried mussels, caviar butter sauce 45

Pan seared sea bass, orzo pasta, saltfish creole pepper stew, avocado, oyster emulsion, lettuce 40

Parmesan crusted veal chop, buttered peas, confit shallots, sweet potato, pickled radish 45

Peppered Lumina lamb, pickled cucumber, black garlic, gungo peas couscous 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 11.5 Cheesy new potatoes, smoked butter 8.5 Broccoli, roasted peppers, flaked almond 7.5 Sautéed wild mushrooms 7.5 Sweet potato fries 7.5 Shaved fennel, avocado and orange salad 7.0 Fried plantain, Scotch bonnet mayo 6.5

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