



FENCHURCH  
RESTAURANT

## TASTING MENU

*Designed to be enjoyed by the whole table*  
**(Last order at 8:30pm)**

### Snack & Bread

Mosaic of sashimi tuna with yoghurt, lime and red pepper sauce

*Simpsons Classic Cuvee, Chalklands, Kent, England, NV*

New season British & Italian tomatoes, Lavistock mozzarella, gazpacho

*Coral do Mar Albariño, Rías Baixas, Galicia, Spain, 2021*

38-month aged parmesan risotto, Iberico ham hock, burnt kale dressing

*Château Miraval Rosé, Provence, France, 2021*

North Sea monkfish, BBQ cabbage, Thai green mussel sauce

*La Redonne Viognier, Jean-Luc Colombo, Côtes du Rhône, France, 2020 (organic)*

Lake District sirloin, baba ghanoush, watercress, glazed short rib

*Barolo Torlasco Piedmont, Italy, 2017*

Cherry trifle, whipped yuzu, hibiscus sherbet

English strawberry, artichoke, basil, milk crisps, aero, Champagne

*Coteaux du Layon, Langlois-Chateau, Loire, France, 2018*

**Tasting menu £95**

**Wine pairing £75**

A discretionary service charge of 12.5% 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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## VEGETARIAN TASTING MENU

*Designed to be enjoyed by the whole table*  
**(Last order at 8:30pm)**

### Snack & Bread

Slow cooked duck egg, vichyssoise, potato  
*Simpsons Classic Cuvee, Chalklands, Kent, England, NV*

New season British & Italian tomatoes, Lavistock mozzarella, gazpacho  
*Coral do Mar Albariño, Rías Baixas, Galicia, Spain, 2021*

Salt baked parsnip, candied walnut, hot Waldorf salad  
*Cape Mentelle Sauv Blanc/Semillon, Margaret River, AUS, 2021*

Butternut squash Ravioli, Girolle, truffle, beer emulsion  
*Saint-Veran, Dom Chanson, Burgundy, France, 2016*

Ricotta gnocchi, courgette, truffle, Romesco  
*Rioja Sela, Bodegas Roda, Spain, 2018*

Cherry trifle, whipped yuzu, hibiscus sherbet

New season English strawberry, artichoke, basil, milk crisps, aero, Champagne  
*Coteaux du Layon, Langlois-Chateau, Loire, France, 2018*

**Tasting menu £85**  
**Wine pairing £75**

A discretionary service charge of 12.5% 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

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