

FENCHURCH

RESTAURANT

TASTING MENU

*Designed to be enjoyed by the whole table*

**(Last order 8.30pm)**

Snack & Bread

Beef and oyster, gherkin, egg yolk jam, English mustard

*Leah Pinot Noir, Seresin, Marlborough, NZ, 2017 (organic)*

Lock Fyne hot smoked salmon, oyster emulsion, watercress dressing

*Ramón Bilbao Albariño, Rías Baixas, Galicia, Spain, 2020*

Mixed grain risotto, king oyster, taleggio, baked potato consommé

*Sutherland Viognier/Roussanne, Western Cape, SA, 2017 (organic)*

Peterhead cod, Shetland mussels, curry sauce, jersey royals

*Saint-Véran, Dom Chanson, Burgundy, France, 2016*

30-day aged rib of beef, braised cheek, bone marrow, carrot purée, thyme jus

*Barolo, Marcarini, Piedmont, Italy, 2015*

Sorrel, Ricotta, Mandarin, Szechuan peppercorn

Fenchurch chocolate bar, salted almond and buttermilk ice cream

*Banyuls, Gérard Bertrand, Languedoc Roussillon, France, 2015*

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.**

FENCHURCH  
RESTAURANT

VEGETARIAN TASTING MENU

*Designed to be enjoyed by the whole table*  
**(Last order 8.30pm)**

Snack & Bread

Slow cooked duck egg, vichyssoise, potato

*Hambleton Premier Cuvée, Hampshire, England, NV*

Salt baked parsnip, candied walnut, hot Waldorf salad

*Magic Mountain Reisling, Leitz, Rheingau, Germany, 2020*

Mixed grain risotto, king oyster, taleggio, baked potato consommé

*Sutherland Viognier/Roussanne, Western Cape, SA, 2017 (organic)*

Agnolotti, goats curd, miso dashi

*Leah Pinot Noir, Seresin, Marlborough, NZ, 2017 (organic)*

Hen of the wood, teriyaki glaze, hash brown, toasted seeds

*Barbaresco Reyna, Michele Chiarlo, Piedmont, Italy, 2017*

Sorrel, Ricotta, Mandarin, Szechuan peppercorn

Fenchurch chocolate bar, salted almond and buttermilk ice cream

*Banyuls, Gérard Bertrand, Languedoc Roussillon, France, 2015*

Tasting menu £85

Wine pairing £75

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