



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.



FENCHURCH
RESTAURANT

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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