



FENCHURCH

r e s t a u r a n t

TASTING MENU £95PP

WINE PARING £75PP

COCKTAIL PAIRING £65PP

S N A C K S

JERK BEETROOT TARTARE

SWEET POTATO & OREGANO

MAC N CHEESE

SOURDOUGH BREAD, SEEDED LAVROCHE, CURRIED HADDOCK, TOMATO BUTTER

J O H N N Y C A K E

PICKED CRAB, SCOTCH BONNET MAYO & ROE

Hambledon Classic Cuvée, Hampshire, England, NV

Rhu-Tai (rhubarb, orgeat, lime)

F U N G I & S A L T F I S H

OCTOPUS, GUNGO PEAS, OKRA, CORNMEAL

Cape Mentelle Sauvignon/Semillon, Margaret River, AUS, 2021

Hampstead Heath (bergamot, lemongrass, mint)

R O A S T S C A L L O P S

CARROTS, CURRIED LOBSTER, BUTTER SAUCE

Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021

Rum Soul (chamomile, rosemary, lemon)

A G E D D U C K

TAMARIND, TURNIP, SORREL

Saumur-Champigny, Langlois-Chateau, Loire, France, 2018

Aged Negroni (rhubarb, orange, bitter)

P R E - D E S S E R T

SOURSOP & PINK PEPPERCORN WHISKEY GUMMY BEARS

C H E F K E R T H G U M B S C O N K I E D U M P L I N G I N S P I R E D D E S S E R T L E D U C A N A C A K E

SWEET POTATO, CARAMELISED WHITE CHOCOLATE, COCONUT & SALTED MILK ICE CREAM

Majoros Szamorodni, Tokaj, Hungary, 2013

Fenchurch Café (coffee, tonka, white chocolate)

P E T I T F O U R S

MANAGED BY
RHC.

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.



FENCHURCH

r e s t a u r a n t

VEGETARIAN TASTING MENU £95PP

WINE PARING £75PP

COCKTAIL PAIRING £65PP

S N A C K S

JERK BEETROOT TARTARE

SWEET POTATO AND OREGANO

MAC N CHEESE

SOURDOUGH BREAD, SEEDED LAVROCHE, HUMMUS, TOMATO BUTTER

J O H N N Y C A K E

COURGETTE, MATURE CHEDDAR, SCOTCH BONNET MAYO

Hambledon Classic Cuvée, Hampshire, England, NV

Rhu-Tai (rhubarb, orgeat, lime)

F U N G I & S A L T L E E K

RED PEPPER, GUNGO PEAS, OKRA, CORNMEAL

Cape Mentelle Sauvignon/Semillon, Margaret River, AUS, 2021

Hampstead Heath (bergamot, lemongrass, mint)

R O A S T M U S H R O O M S

CARROTS, CURRIED COCONUT, BUTTER SAUCE

Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021

Rum Soul (chamomile, rosemary, lemon)

N U T C R U S T E D A U B E R G I N E

TAMARIND, TURNIP, SORREL

Saumur-Champigny, Langlois-Chateau, Loire, France, 2018

Aged Negroni (rhubarb, orange, bitter)

P R E - D E S S E R T

SOURSOP AND PINK PEPPERCORN WHISKEY GUMMY BEARS

C H E F K E R T H G U M B S C O N K I E D U M P L I N G I N S P I R E D D E S S E R T L E D U C A N A C A K E

SWEET POTATO, CARAMELISED WHITE CHOCOLATE, COCONUT & SALTED MILK ICE CREAM

Majoros Szamorodni, Tokaj, Hungary, 2013

Fenchurch Café (coffee, tonka, white chocolate)

P E T I T F O U R S

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