

FENCHURCH
RESTAURANT

DINNER TASTING MENU

Designed to be enjoyed by the whole table

Snack & Bread

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

Moët & Chandon Rosé Impérial, NV

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

Leah Pinot Noir, Seresin, Marlborough, NZ, 2018 (organic)

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

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

Stuffed turbot, brassicas, whipped whey, Champagne sauce

Magic Mountain Riesling, Leitz, Rheingau, Germany, 2020

Herdwick lamb, anchovy migas, confit garlic, cumin yoghurt

Sela, Rioja, Spain, 2016 (served from Jeroboam)

Sorrel, Ricotta, Mandarin, Szechuan peppercorn

Fenchurch chocolate bar, salted almond and buttermilk ice cream

Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam)

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

DINNER VEGETARIAN TASTING MENU

Designed to be enjoyed by the whole table

Snack & Bread

Slow cooked duck egg, vichyssoise, potato

Moët & Chandon Rosé Impérial, NV

Salt baked parsnip, candied walnut, hot Waldorf salad

Rockburn Pinot Gris, Marlborough, NZ, 2019

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

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

Butternut squash ravioli, shitake

Sela, Bodegas Roda, Rioja, Spain, 2018

Ricotta gnocchi, courgette, king oyster, Romesco

Barbaresco Reyna, Michele Burgundy, France 2016

Sorrel, Ricotta, Mandarin, Szechuan peppercorn

Fenchurch chocolate bar, salted almond and buttermilk ice cream

Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam)

Tasting menu £85

Wine pairing £75

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