

FENCHURCH

RESTAURANT

TASTING MENU

*Designed to be enjoyed by the whole table*

**(Last order 8.30pm)**

Snack & Bread

Warm autumn salad, English mozzarella, fennel relish, truffle dressing

*Hambledon Premier Cuvée, Hampshire, England, NV*

Beef tartare, avocado, beef fat crisps, egg yolk jam

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

Hand dived Isle of Skye scallop, XO sauce, mooli, Fenchurch tuille

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

Pan braised halibut, leeks, sweetcorn, curry, 'Bhaji'

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

Salt dried free-range duck, plum ketchup, Chioggia radicchio, duck tart

*Papari Valley Saperavi, Kakheti, Georgia, 2017 (organic)*

Smoked salt crumpet, Oxfordshire blue, fig, walnut

*Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2017*

Apple 'tart tatin', blackberries, clotted crème, mint

*Béres Tokaji Aszu 5 Puttonyos, Tokaj, Hungary, 2011*

Tasting menu £95

Wine pairing £75

Throughout October, we are delighted to support Action Against Hunger by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity. 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  
RESTAURANT

VEGETARIAN TASTING MENU

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

Snack & Bread

Warm autumn salad, English mozzarella, fennel relish, truffle dressing

*Hambledon Premier Cuvée, Hampshire, England, NV*

Onion 'Bhaji', British corn, tarragon

*Magic Mountain Riesling, Leitz, Rheingau, Germany, 2019*

Slow cooked duck egg, vichyssoise, potato

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

Agnolotti, goats curd, miso dashi

*Sessantaquattro Vermentino, Poderi Parpinello, Sardinia, 2020*

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

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

Smoked salt crumpet, Oxfordshire blue, fig, walnut

*Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2017*

Apple 'tart tatin', blackberries, clotted crème, mint

*Béres Tokaji Aszu 5 Puttonyos, Tokaj, Hungary, 2011*

Tasting menu £95

Wine pairing £75

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