

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 £85

Wine pairing £75

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