



WELCOME TO FENCHURCH BY CHEF KERTH GUMBS

Kerth, a passionate chef hailing from the picturesque Caribbean island of Anguilla, was inspired by his mother's cooking skills and his passion for food blossomed at a young age, shaping his unique approach today.

His menu is a playful canvas, a celebration of his roots and a homage to the vibrant street food culture of the Caribbean. With finesse and precision, Kerth elevates these flavours to new heights using refined fine dining techniques.

Join Kerth in his culinary jollification where every bite tells a story & every dish is a memory.

As they say in Anguilla
“COME LEH WE GO”

A SNACK WHILE YOU WAIT...

FRIED PRAWNS *pickled seaweed, curry leaves, katsu curry sauce* 13

WILD MUSHROOM AND TRUFFLE ARANCINI 11

ROCK OYSTER *cucumber, Vietnamese dressing* 10

CURED YELLOWTAIL CORNET *avocado, Scotch bonnet mayo* 8

GLAZED CHICKEN WINGS *whiskey BBQ* 9

BURRATA *beetroot & apple gazpacho, candied walnuts, shaved fennel, watercress* 9

SIGNATURE COCKTAILS

SOHO 20

Codigo 1530 Rosa Tequila, Del Maguey
Vida Mezcal, Ancho Reyes Chilli Liqueur,
Hibiscus, and London Essence soda water

BLOOMSBURY 20

Rhubarb gin, rhubarb liqueur, fresh
cranberry and lemon juice, topped up with
apricot brandy foam

LANCASTER GATE 20

Belvedere Pure vodka, Chambord,
cinnamon, London Essence lemonade

**TRUFFLE WASHED
MEZCAL NEGRONI** 22

Truffle washed mezcal, Campari, Antica
Formula

SPARKLING & CHAMPAGNE

125ml

EXTON PARK RB 32, 18
Hampshire, England, NV

EXTON PARK RB 23 ROSE, 19.5
Hampshire, England, NV

FERRARI PERLE, TRENTO, 22
Italy, 2018

RUINART BRUT, NV 25

MOËT & CHANDON GRAND 29
VINTAGE, 2016

DOM PÉRIGNON BLANC, 2015 55

NON ALCOHOLIC

COOL & CALM 13.75
Beefeater 0.0% gin, cucumber, lime and soda water, topped up with lemongrass foam

WILD IDOL SPARKLING ROSE 125ML 15
Germany, 2023

A L A C A R T E

SOURDOUGH BREAD Seeded lavroche, curried haddock, lemon pepper & herb butter 7

STARTER

CURED JERK SALMON Spring onion, green mango, yuzu ponzu, plantain chips 24.5

CRAB RIGATONI Courgette, confit lemon, roe smoked butter sauce 27 *Lobster + £12*

FREGOLA SAFFRON " RISOTTO" Roast corn, Piquillio peppers, radish, sweet potato, hazelnut, feta, basil 22

STEAK TARTARE Spiced relish, smoked mayo, cured yolk, crispy potato rösti 24

HERITAGE CARROTS smoked aubergine choka, whipped cream cheese, mixed seed granola, carrot top pesto 21

MAIN

ROASTED HALIBUT Cauliflower textures, pickled ginger, black radish, coconut, katsu curry sauce 45

GRILLED SEA BREAM Orzo pasta, saltfish Creole pepper stew, avocado, oyster emulsion, lettuce 40

HERB ROASTED CHICKEN Confit leg, sweetcorn, buttered beans, truffle mash potato, pickle shemeji mushroom 39

PEPPERED LUMINA LAMB Pickled cucumber, black garlic, gungo peas couscous 43

FIVE CHEESE STUFFED POTATO DUMPLING Marinated artichoke, oregano, borlotti bean stew 38

TO SHARE BETWEEN TWO

GRILLED RIBEYE ON THE BONE 130

PARMESAN CRUSTED VEAL CHOP 110

Served with roasted potatoes, broccoli, mushroom, bone marrow butter, onion marmalade, gherkin sauce

SIDES

TRUFFLED NEW POTATOES nutmeg cream, aged Parmesan 11.5

TENDERSTEM BROCCOLI chilli & garlic XO 8

SAUTÉED WILD MUSHROOM 7.5

SWEET POTATO FRIES 7.5

HERITAGE TOMATO SALAD pickled shallot, green olive, orange vinaigrette 7.0

FRIED PLANTAIN Scotch bonnet mayo 6.5

A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. 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.

RHUBARB HOSPITALITY COLLECTION



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