



FENCHURCH
RESTAURANT

STARTERS

Mackerel, wakame dashi, smoked cream, Cornish baby beetroots	17.00
Wild hot smoked salmon, oyster emulsion, watercress dressing	18.00
Sautéed veal sweetbreads, cumin yoghurt, minted shallots, almond crumb	18.00
Beef tartare, English mustard, avocado, zhoug dressing, smoked leek	16.00
Asparagus, smoked duck egg, dukkha spice, wild garlic, potato souffle	15.00

MAINS

Cod loin, native lobster, parsley, kohlrabi, beurre noisette hollandaise	34.00
Pan braised halibut, oyster emulsion, jersey potato, broccoli, Exmoor caviar	37.50
New season Lamb, courgette, basil, black olive, 'Caesar' baby gem	29.50
Aged beef fillet, braised cheek, truffle, bone marrow, carrot purée, thyme jus	45.00
Heritage mixed beetroots, goats curd dumpling, lemon, vanilla	24.50

SIDES

Dauphinoise chips, freshly grated truffle, Madeira mayonnaise	7.50
Bitter, sweet & crisp baby leaves, marinated anchovies, olive crumb	5.50
Charred broccoli, wild garlic pesto, chilli dressing	5.50

DESSERTS

Fenchurch Tiramisu, coffee, Manjari chocolate, mascarpone	13.00
Forced Yorkshire rhubarb, crème fraiche mousse, rose sorbet	11.00
Hazelnut semifreddo, whipped whisky caramel, milk sorbet	12.00
Caramelized pineapple, English honey cremeux, spiced ice cream	12.00
Selection of British cheeses, house chutney, honeycomb, crackers	15.50

Vegetarian (V)

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.

