



FENCHURCH

r e s t a u r a n t

SAMPLE VALENTINE'S DINNER MENU

£155pp including glass of Veuve Clicquot Rosé

Wine pairing £75

Snacks

Jerk beef tartare
Sweet potato and oregano
Mac N cheese

Johnny cake

picked crab, Scotch Bonnet mayo and roe
Martin Códax Albariño, Rías Baixas, Galicia, Spain, 2021

Fungi & salt fish

octopus, Gungo peas, okra, cornmeal
Château Miraval Rosé, Provence, France, 2021

Roast scallops

carrots, curried lobster, butter sauce
Baroness Nadine Chardonnay, Rupert & Rothschild, Western Cape, SA, 2019

Aged duck

tamarind, turnip, sorrel
Brunello di Montalcino, Pianrosso, Ciacci, Tuscany, Italy, 2017

Pre- dessert

Soursop and pink peppercorn whiskey gummy bears

Chef Kerth Gumbs Conkie dumpling inspired dessert

Le Ducana cake

sweet potato, caramelized white chocolate, coconut and salted milk ice cream
Majoros Szamorodni, Tokaj, Hungary, 2013

Petit fours

MANAGED BY
RHC.

Throughout November and December, we are delighted to support Smart Street by adding a voluntary £1 donation to your bill. Please speak to a 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

r e s t a u r a n t

SAMPLE VEGETARIAN VALENTINE'S DINNER MENU

£155pp including glass of Veuve Clicquot Rosé

Wine pairing £75

Snacks

Jerk beetroot tartare
Sweet potato and oregano
Mac N cheese

Johnny cake

courgette, mature cheddar, Scotch Bonnet mayo

Rockburn Pinot Gris, Central Otago, NZ, 2020

Fungi & salt leek

red pepper, Gungo peas, okra, cornmeal

Cape Mentelle Sauvignon/Semillon, Margaret River, AUS, 2021

Roast mushrooms

carrots, curried coconut, butter sauce

Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021

Nut crusted aubergine

tamarind, turnip, sorrel

Saumur-Champigny, Langlois-Chateau, Loire, France, 2018

Pre- dessert

Soursop and pink peppercorn whiskey gummy bears

Chef Kerth Gumbs Conkie dumpling inspired dessert

Le Ducana cake

sweet potato, caramelized white chocolate, coconut and salted milk ice cream

Majoros Szamorodni, Tokaj, Hungary, 2013

Petit fours

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