



FENCHURCH  
RESTAURANT

STARTERS

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| Mosaic of sashimi tuna with yoghurt, lime and red pepper sauce                     | 19.50 |
| Hand dived Isle of Skye scallop, XO sauce, pickled mooli, Fenchurch tuile          | 20.00 |
| Native lobster, claw salad, leek, burnt apple, confit shiitake                     | 22.50 |
| Roasted veal sweetbread, British peas, truffle cauliflower purée, smoked oil, Nori | 18.50 |
| Beef tartare, oyster, gherkin, egg yolk jam, English mustard                       | 18.50 |
| Mixed grain risotto, king oyster, taleggio, baked potato consommé                  | 16.50 |

MAINS

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| North Sea monkfish, BBQ cabbage, Thai green mussel sauce         | 37.00 |
| Stuffed turbot, brassicas, whipped whey, Champagne sauce         | 40.50 |
| Guinea fowl, stuffed Roscoff onion, celeriac, brown sauce        | 44.00 |
| Lake District sirloin, asparagus, beef fat morels, sweet mustard | 44.50 |
| Herdwick lamb, anchovy migas, confit garlic, cumin yoghurt       | 46.00 |
| Ricotta gnocchi, courgette, pickled trompette, Romesco           | 29.50 |

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