



FENCHURCH

r e s t a u r a n t

TO BEGIN

Potato and rosemary sourdough, onion seed lavroche, cod's roe and malted butter 6.50

STARTER

Picked crab, brown crab emulsion, pink grapefruit, daikon, peanut 21.50

Barbequed scallop, ham hock, pickled butternut squash, green curry 25.00

Aged beef tartare, roast garlic, horseradish, parsley 19.00

Saffron risotto, salsify, bone marrow, pinenuts 18.50

Warm autumn salad, British mozzarella, fennel relish, quinoa dukkah 17.50

MAINS

Nut crusted halibut, clams, crushed celeriac, sea vegetables 45.00

Glazed Cornish cod, charred cabbage, variegated kale, langoustine bisque 37.50

British Wagyu beef rump, Hasselback potato, roast Roscoff onion, Bordelaise sauce 65.00

Cornish red legged chicken, mushroom purée, tarragon emulsion, honey truffle 42.00

Stuffed gnocchi, Fourme d'Ambert, pickled shallots, leek 32.00

SIDES

Truffle and parmesan dauphinoise chips 10.00

Sautéed wild mushrooms 7.50

Charred purple sprouting broccoli, hazelnut 7.50

Bitter, sweet and crisp baby leaves, sherry vinaigrette 6.50

Cornish mid potatoes, smoked butter 6.50

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 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