



# 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

Venison carpaccio, Jerusalem artichoke, oyster emulsion and pickled girolle mushrooms 19.00

Yellowtail tuna tartare, yoghurt, lime and red pepper sauce 21.50

38-month aged parmesan risotto, Iberico ham hock, burnt kale dressing and fresh truffle 18.50

Barbequed scallop, pickled pumpkin, Castelfranco radicchio and burnt apple purée 25.00

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

## MAINS

Nduja crusted halibut, puntarella, lemon ponzu & anchovy dressing and polenta 'sauce' 45.00

Steelhead Scottish seatrout, black cabbage, crab and sweetcorn chowder 37.50

British Wagyu beef rump, Hasselback potato, purple sprouting broccoli and Bordelaise sauce 65.00

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

Ricotta gnocchi, courgette, chervil root, pickled red onion and Romesco sauce 32.00

## SIDES

Dauphinoise chips, Madeira mayonnaise 8.50

Bitter, sweet & crisp baby leaves, sherry vinaigrette 6.50

Charred purple sprouting broccoli, hazelnut 7.50

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