



FENCHURCH
RESTAURANT

TO BEGIN

Potato and rosemary sourdough, onion seed lavroche, cod's roe and malted butter 5.50

STARTERS

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 21.00
Native lobster, claw salad, leek, burnt apple, confit shitake 22.50
38-month aged parmesan risotto, Iberico ham hock, burnt kale dressing 18.50
Beef tartare, oyster, gherkin, egg yolk jam, English mustard 19.00
New season British and Italian tomatoes, Lavistock mozzarella, gazpacho, vine jelly 17.50

MAINS

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, baba ghanoush, watercress, Merguez 'pastry' 47.00
Sladesdown duck, Cornish red gem 'taco', white peach 46.00
Ricotta gnocchi, courgette, pickled trompette, Romesco 30.50

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

MANAGED BY
RHC.