

A L A C A R T E

SNACKS

- Prawns, pickled seaweed, green curry, coriander 12*
Wild mushroom and truffle arancini 9
Rock oysters, cucumber, Vietnamese dressing 8
Cured yellowtail cornets, avocado, Scotch bonnet mayo 7
Glazed chicken wings in Whiskey BBQ 7
Burrata, shaved fennel salad, green olive, peanuts 8
Sourdough bread, seeded lavroche, curried haddock, tomato butter 6.5

STARTERS

- Torched jerk salmon, spring onion, green mango, yuzu ponzu 24.5*
Crab linguine, courgette, confit lemon, roe smoked butter sauce (lobster supplement £10) 26
Saffron risotto, wild garlic, cauliflower, peas, crumbled goats cheese 20
Steak tartare, cured yolk, parsley emulsion, toasted focaccia 19
Heirloom tomato salad, smoke cucumber, mozzarella, red pepper pesto 19

MAINS

- Guinness glazed Black cod, seaweed brandade, Osciestra caviar, kohlrabi, orange honey butter sauce 40*
Pan seared sea bass, saltfish, avocado, Gungo peas, smoked oyster emulsion 42
BBQ Poussin, wild garlic, morels, yam, asparagus, truffled cream sauce 43
Lumina lamb loin, glazed sweetbreads, minted peas, curried aubergine 44
Five cheese stuffed gnocchi, grilled artichoke, pickle shallots, semi-dried tomatoes 37

TO SHARE BETWEEN TWO 120

- Grilled Ribeye on the bone, new potato, broccoli, mushrooms, bone marrow butter,
pickled onion, gherkin peppered sauce*

SIDES

- Truffled new potatoes, aged parmesan 10*
Cheesy new potatoes, smoked butter 8.5
Broccoli, roasted pepper, flaked almond 7.5
Sautéed wild mushrooms 7.5
Fried plantain, Scotch bonnet mayo 5.5
Shaved fennel, avocado and orange salad 5.5

DESSERTS

Fenchurch bar 14.5

Caramel cake, hazelnut, crème fraîche ice cream
Maury, Mas Amiel, Roussillon, France, 2021 (organic) 17

Eton Mess “Make a mess” 14

Rose meringue, spice sorrel, raspberry and lychee ripple, olive oil
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2022 13

Panna Cotta 14

Passionfruit, dark chocolate, coconut ice-cream
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019 23

Chef Kerth Gumb’s seasonal soufflé 18

Soursop, banoffee parfait, lime Chantilly
Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020 12

Cranberry semifreddo 13

Blackberry, lime sponge, blood orange sorbet
Recioto di Soave, La Perlara, Ca’ Rugate, Veneto, Italy, 2018 15.5

Colston Bassett Stilton ice cream 14

Mulled grapes, milk foam, pear & walnut cake
Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 15

Petit Four Selection 9.50

Strawberry tart
Passion fruit truffle and white chocolate
Dulce de leche canelé
Dark chocolate, salted caramel
Pâte de fruits orange and lemon

COCKTAILS

SIGNATURE COCKTAILS

Mile End 18

Ocho Altos Reposado tequila, kumquat liqueur, yuzu, guava juice

Bloomsbury 18

Beefeater 24 Gin, rhubarb liqueur and lime, topped with apricot brandy foam

Lancaster Gate 18

*Belvedere vodka, Chambord, Becherovka, cranberry juice, topped up
h Fever-tree lemonade*

Hampstead Heath 18

Malfy con limone gin, Italicus Rosolio di Bergamotto, fresh pineapple, bergamot juice

Fenchurch Café 18

Coffee filtered Hennessy VS Cognac, cocoa liqueur, Amaro Montenegro and Tonka bean

Hoxton 18

Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water

Rum Soul 18

Havana 3yo rum, fenchurch cordial, Lillet Blanc and lime juice

The Bush Tea 18

Beefeater 24 Gin, Green Chartreuse, lime juice & soda water, topped up with lemongrass foam

Soho 18

*Volcan de Mi Tierra Blanco tequila, Del maguey vida mezcal, ancho reys chilli liqueur,
hibiscus with a dash of soda water*

Primrose Hill 18

*Sassy fine calvados, St German liqueur, fresh apple juice and angostura, topped up with white
grape & apricot soda*

AGED COCKTAILS

Aged Negroni 18

Beefeater 24 gin, Campari, Cocchi Vermouth di Torino

Aged Vieux Carre 18

Rittenhouse Straight 100 Proof rye whiskey, Hennessy VSOP, King's ginger liqueur & antica formula

Aged Old Fashioned 18

Bulleit bourbon & rye whiskey, demerara sugar, angostura & orange bitters

CHAMPAGNE COCKTAILS

Fenchurch 37, 20

Beefeater 24 gin, rhubarb liqueur and lime, topped with Moët & Chandon Imperial Brut Imperial

Flight to Havana 20

Havana 3YrO rum, fresh mint, demerara sugar and Moët & Chandon Imperial Brut

Moonwalk 20

Grand Marnier and Moët & Chandon Imperial Brut

VIRGIN COCKTAILS

Bla sparkling tea 11

Delicate aromas of jasmine, chamomile and a hint of citrus followed by a round taste from the careful selection of white teas and accompanied by good complexity and depth from the green teas

Cool & calm 12.5

Cedar's non alcoholic gin, cucumber, lime and fever tree soda water, topped up with lemongrass foam

G&B island 12.5

Cedar's non alcoholic gin, fresh berries pink peppercorn, topped up with raspberry & orange blossom soda

Passionfruit & apricot spritz 12.5

Cedar's non alcoholic gin, passionfruit puree and mint, topped up with fever tree white grape & apricot soda

Cedar's Classic 12.5

A blend of classic gin botanicals such as juniper and coriander combined with hints of geranium and Cape floral fynbos served with your selection of Fever-Tree tonic

CHAMPAGNE & SPARKLING WINE

	glass
Ruinart Brut, NV	23
Veuve Clicquot Rosé, NV	25
Moët & Chandon Grand Vintage, 2015	27
Hambleton Classic Cuvée, Hampshire, England, NV	17
Hambleton Classic Cuvée Rosé, Hampshire, England, NV	18.5
Dom Pérignon Blanc, 2013	50

NON ALCOHOLIC SPARKLING WINE

	glass
Wild Idol Sparkling Rosé, Germany, 2022	15