

A L A C A R T E

SNACKS

- Spiced mussels, 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, tomato, peanuts 8
Sourdough bread, seeded lavroche, curried haddock, Guinness 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
Heritage beetroot, black olive caramel, fried goats cheese, glazed figs, chestnut 19

MAINS

- Roast cod, chilli butter, seaweed brandade, Osciestra caviar, courgette, chickpeas, broccoli & coconut cream 45
Pan seared sea bass, saltfish, avocado, cherry tomato, Gungo peas, wasabi tobiko 42
BBQ venison, sour cherry, pickled ginger, purple cabbage, sprouts 46
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

- Truffle new potatoes, aged parmesan 10
Cheesy new potatoes, smoke butter 8.5
Broccoli, roast pepper, flake 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 12

Panna Cotta 14

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

Chef Kerth Gumb’s seasonal soufflé 18

Lemon and ginger, rhubarb custard tartlet
Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020 11

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) 14

Petit Four Selection 9.50

Strawberry tart

Passion fruit truffle and white chocolate

Canelé, pink guava, lime, white chocolate

Dark chocolate, pecan praline, tonka bean

Pâte de fruits passion fruit

COCKTAILS

SIGNATURE COCKTAILS

Mile End 17

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

Bloomsbury 17

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

Lancaster Gate 17

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

Hampstead Heath 17

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

Fenchurch Café 17

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

Hoxton 17

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

Rum Soul 17

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

The Bush Tea 17

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

Soho 17

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

Primrose Hill 17

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

Beetroot Negroni 17

Barrel aged negroni, topped up with beetroot soda

AGED COCKTAILS

Aged Negroni 17

Beefeater 24 gin, Campari, Cocchi Vermouth di Torino

Aged Vieux Carre 17

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

Aged Old Fashioned 17

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

CHAMPAGNE COCKTAILS

Fenchurch 37, 19

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

Flight to Havana 19

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

Moonwalk 19

Grand Marnier and Moët & Chandon Imperial Brut

VIRGIN COCKTAILS

Bla sparkling tea 10

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 11.5

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

G&B island 11.5

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

Passionfruit & apricot spritz 11.5

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

Cedar's Classic 11.5

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	22
Veuve Clicquot Rosé, NV	24
Moët & Chandon Grand Vintage, 2015	25
Hambleton Classic Cuvée, Hampshire, England, NV	16.5
Hambleton Classic Cuvée Rosé, Hampshire, England, NV	18
Dom Pérignon Blanc, 2013	50

NON ALCOHOLIC SPARKLING WINE

	glass
Wild Idol Sparkling Rosé, Germany, 2022	15