



FENCHURCH
RESTAURANT

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	20.00
Native lobster, confit shitake, leek, burnt apple	22.50
Roasted veal sweetbread, British peas, truffle cauliflower pure, smoked oil, Nori	18.50
Beef tartare, oyster, gherkin, egg yolk jam, English mustard	18.50
Mixed grain risotto, king oyster, taleggio, baked potato consommé	16.50

MAINS

North Sea monkfish, BBQ cabbage, Thai green mussel sauce	37.00
Stuffed turbot, brassicas, whipped whey, Champagne sauce	40.50
Aynhoe Park venison, quince, black pudding, Crapaudine, peppercorn sauce	44.00
Lake District sirloin, asparagus, beef fat morels, sweet mustard	44.00
Herdwick lamb, anchovy migas, confit garlic, cumin yoghurt	46.00
Ricotta gnocchi, courgette, pickled trompette, Romesco	29.50

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.