



FENCHURCH
RESTAURANT

STARTERS

Halibut ceviche, yuzu mayonnaise, grapefruit, cucumber granite	17.00
Scottish scallops, cauliflower puree, bacon jam, coriander dressing	18.00
Slow cooked lamb belly, cumin yoghurt, minted shallots, candied walnuts	15.00
Beef tartare, English mustard emulsion, avocado, egg yolk, smoked leek	16.00
Heirloom tomato carpaccio, smoked aubergine, toasted seeds & herb dressing (v)	14.00
Burrata, roasted fig, shaved fennel, pickled radish, fig leaf oil (v)	15.50

MAINS

Monkfish in seaweed butter, mussels, grelot onion, new potatoes, sweet wine velouté	34.00
Pan seared turbot, peas, broad beans, white asparagus, Amalfi lemon cream	37.50
Oven roasted chicken breast, pomme purée, girolles, creamed chicken jus	29.50
Aged beef fillet, braised cheek, bone marrow, carrot purée, thyme jus	42.00
Herdwick lamb, sweetbread, courgette purée, charred gem lettuce, Roscoff onions	36.00
Sweet potato gnocchi, Wiltshire truffle, preserved lemon, capers, Pecorino foam (v)	24.50

SIDES

Dauphinoise chips, freshly grated truffle, Madeira mayonnaise (v)	7.50
Bitter, sweet & crisp baby leaves, marinated anchovies, olive crumb	5.50
Heritage carrots, tahini yoghurt, toasted wheat, mint dressing (v)	5.50
Beetroot, chives, walnuts, goat's cheese purée (v)	5.50

Vegetarian (V)

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.

