



FENCHURCH
RESTAURANT

STARTERS

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| Wild hot smoked salmon, oyster emulsion, watercress dressing. | 17.50 |
| Hand dived XL Scallop, XO sauce, pickled mooli, Fenchurch tuile | 19.00 |
| Beef tartare, English mustard, avocado, zhoug dressing, smoked leek | 16.00 |
| Sautéed veal sweetbreads, cumin yoghurt, minted shallots, almond crumb | 18.00 |
| Asparagus, smoked duck egg, dukkha spice, wild garlic, potato soufflé | 15.00 |

MAINS

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| Cod loin, native lobster, parsley, kohlrabi, beurre noisette hollandaise. | 35.50 |
| Pan braised halibut, baby artichokes, confit garlic, monks beard | 39.50 |
| Aged beef fillet, braised cheek, truffle, bone marrow, carrot purée, thyme jus | 46.00 |
| Black Iberiko tomato, miso, charred Roscoff, 'mille feuille' | 24.50 |

SIDES

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| Dauphinoise chips, freshly grated truffle, Madeira mayonnaise | 7.50 |
| Bitter, sweet & crisp baby leaves, marinated anchovies, olive crumb | 5.50 |
| Charred broccoli, wild garlic pesto, chilli dressing | 5.50 |
| Smoked buttered Jersey Royals, kombu powder | 6.50 |

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.

