

BAR MENU

PICK & MIX

SMALL PLATES & BOWLS

Truffle Arancini 8

Wild mushroom & truffle

Burrata 10

Toast, green olives & shaved fennel

Beef tartare tacos 10

Egg yolk, prawn cracker

Native oysters 12

Cucumber, sweet & sour hot sauce

BBQ chicken wings 12

Whiskey, sesame

Veggie kofta 15

Curried aubergine, tamarind

Cured jerk salmon ceviche 16

Green mango & yuzu ponzu

Yellowtail ceviche 16

Smoked cucumber, green chilli, avocado, sesame seed

SIDES

Chilli fries 7

Scotch bonnet mayo

New potatoes 9

Truffle & Parmesan

Tenderstem broccoli 7

Roasted peppers & toasted almonds

Fried plantain 6

Sea salt, Maple syrup

OFF THE GRILL

MEATS

Baby chicken 26

Curry mayo, confit shallot dressing

Spice lamb fillet 28

Coriander, honey & apricot

Aged Sirloin 30

Red wine reduction, jalapeño salsa

FISH

Sea bream 22

Smoked oyster & chilli emulsion

Tiger prawns 24

Chilli & citrus butter sauce

Glazed Black Cod 26

Orange honey, pickled seaweed & radish salad

SWEET TREATS

Fenchurch Bar 14.5

Caramel cake, hazelnut, crème fraîche ice cream

Eton mess 14

Rose meringue, spiced sorrel, raspberry and lychee ripple, olive oil

Lemon Posset 13.5

Soursop & mixed berries

A discretionary service charge of 13.5% 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 R.H.C.