

# 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

**Cured jerk salmon ceviche 16**

Green mango & yuzu ponzu

**Yellowtail ceviche 16**

Smoked cucumber, green chilli,  
avocado, sesame seed

## SIDES

**Fries or sweet potato 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 16**

Curry mayo, confit shallot dressing

**Spice lamb fillet 22**

Coriander, honey & apricot

**Aged Sirloin 24**

Red wine reduction, jalapeño salsa

### FISH

**Sea bass 17**

Smoked oyster & chilli emulsion

**Tiger prawns 18**

Chilli & citrus butter sauce

**Glazed Black Cod 22**

Orange honey, pickled seaweed  
& radish salad

## SWEET TREATS

**Fenchurch Bar 14.5**

Caramel cake, hazelnut, crème  
fraîche ice cream

**Eton mess 14**

Coconut meringue, Piña colada,  
pomegranate, 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.