

# COUNTER 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.