

# A L A C A R T E

## SNACKS

|   |     |
|---|-----|
| <i>Wild mushroom and truffle arancini</i>                               | 9   |
| <i>Rock oysters, cucumber, Vietnamese dressing</i>                      | 8   |
| <i>Cured salmon cornets, avocado, coriander, Scotch bonnet mayo</i>     | 7   |
| <i>Glazed chicken wings in Whiskey BBQ</i>                              | 7   |
| <i>Sourdough bread, seeded lavroche, curried haddock, tomato butter</i> | 6.5 |

## STARTERS

|   |      |
|---|------|
| <i>Yellowtail ceviche, avocado, green mango, Oscietra caviar, sesame vinaigrette</i>    | 24.5 |
| <i>Crab linguine, courgette, confit lemon, roe smoked butter sauce</i>                  | 26   |
| <i>Aged beef tartare, spring onion, smoked mayo, roast garlic, prawn cracker</i>        | 19   |
| <i>Pea and asparagus risotto, wild garlic, crumbled cheese (lobster supplement £10)</i> | 18.5 |
| <i>Heritage tomato salad, spiced fruits, burrata, basil</i>                             | 18   |

## MAINS

|   |    |
|---|----|
| <i>Spiced halibut, cauliflower, mussels, roasted chicken butter sauce, sea vegetables</i> | 47 |
| <i>Pan seared seabass, salt cod, avocado, cherry tomato, Gungo peas, wasabi tobiko</i>    | 42 |
| <i>Corn fed baby chicken, mushroom ravioli, charred lettuce, cheese &amp; onion</i>       | 44 |
| <i>Grilled Lumina lamb, apricot salsa, mix grains and slaw</i>                            | 46 |
| <i>Five cheese stuffed gnocchi, pickled shallots, tomato</i>                              | 35 |

### TO SHARE BETWEEN TWO

|   |        |
|---|--------|
| <i>Grilled Ribeye on the bone, roast potatoes, broccoli, mushrooms, bone marrow butter, pickled onion, gherkin peppered sauce</i> | 120.00 |
|---|--------|

## SIDES

|  |      |
|--|------|
| <i>Truffle and parmesan roasted potatoes</i>       | 10   |
| <i>Roasted potatoes, smoked butter</i>             | 8.50 |
| <i>Charred purple sprouting broccoli, hazelnut</i> | 7.50 |
| <i>Sautéed wild mushrooms</i>                      | 7.50 |
| <i>Fried plantain, thousand island dip</i>         | 5.50 |

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 10 % allergen free. Please note game may contain shot and fish may contain bones.

MANAGED BY RHC.

# COCKTAILS

## SIGNATURE COCKTAILS

|  |      |
|--|------|
| <b>Mile End</b>  | 14.5 |
| <i>Ocho Altos Reposado tequila, kumquat liqueur, yuzu, guava juice</i>                                   |      |
| <b>Borough Market</b>  | 14.5 |
| <i>Capucana cachaça, Béres Furmint Must Tokaj, grapefruit and Chartreuse mist</i>                        |      |
| <b>Bloomsbury</b>  | 14.5 |
| <i>Bloom gin, rhubarb liqueur and lime, topped with apricot brandy foam</i>                              |      |
| <b>Lancaster Gate</b>  | 14.5 |
| <i>Belvedere vodka, Chambord, Becherovka, cranberry juice, topped up with Fever-tree lemonade</i>        |      |
| <b>West End</b>  | 15   |
| <i>Vanilla infused Don Julio Anejo tequila, kalamansi and Frangelico</i>                                 |      |
| <b>Hampstead Heath</b>   | 15   |
| <i>Malfy con limone gin, Italicus Rosolio di Bergamotto, fresh pineapple, bergamot juice</i>             |      |
| <b>Fenchurch Café</b>  | 15   |
| <i>Coffee filtered Hennessy VS Cognac, cocoa liqueur, Amaro Montenegro and Tonka bean</i>                |      |
| <b>Hoxton</b>  | 15   |
| <i>Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water</i>               |      |
| <b>Rum Sou</b>   | 6    |
| <i>Diplomático Reserva Exclusiva rum, Domaine de Canton, lime, Fenchurch liquorice soda and molasses</i> |      |

## AGED COCKTAILS

|   |    |
|---|----|
| Aged Negroni  | 15 |
| <i>Beefeater 24 gin, Campari, Cocchi Vermouth di Torino</i>   |    |
| Aged Vieux Carre  | 15 |
| <i>Rittenhouse Straight 100 Proof rye whiskey, Hennessy VSOP, Domaine de Canton, Antica Formula</i> |    |
| Aged Old Fashioned  | 15 |
| <i>Woodford Reserve bourbon, Demerara sugar, Angostura Bitter</i>                                   |    |

## CHAMPAGNE COCKTAILS

|  |    |
|--|----|
| Fenchurch 37   | 17 |
| <i>Beefeater 24 gin, rhubarb liqueur and lime, topped with Moët &amp; Chandon Imperial Brut Imperial</i> |    |
| Flight to Havana   | 17 |
| <i>Havana 3YrO rum, fresh mint, demerara sugar and Moët &amp; Chandon Imperial Brut</i>                  |    |
| Moonwalk   | 18 |
| <i>Grand Marnier and Moët &amp; Chandon Imperial Brut</i>  |    |

## VIRGIN COCKTAILS

|  |    |
|--|----|
| Fenchurch Iced Tea   | 10 |
| <i>Chash tea, cranberry, apple and lemon juice</i>   |    |
| Triple Mint Mojito   | 10 |
| <i>Chash peppermint tea, fresh mint, pineapple, lime and lemonade</i>  |    |
| Lyre's Negroni   | 10 |
| <i>Italian Spritz, Aperitif Rosso, Dry London Spirit</i>   |    |
| Lyre's Spritz  | 10 |
| <i>Italian Spritz, Fever-Tree soda water, Non-alcoholic sparkling wine</i>   |    |
| Ceder's Classic  | 10 |
| <i>A blend of classic gin botanicals such as juniper and coriander combined with hints of geranium and Cape floral fynbos served with your selection of Fever-Tree tonic</i> |    |

# DESSERTS

|  |      |
|--|------|
| Fenchurch bar  | 14.5 |
| <i>Caramel cake, white chocolate, hazelnut, crème fraiche ice cream</i>        |      |
| <i>Maury, Mas Amiel, Roussilon, France, 2020 (organic)</i>                     | 17   |
| Pavlova  | 14   |
| <i>Mint, mix berry and bergamot sorbet</i>                                     |      |
| <i>Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2020</i>           | 12   |
| Coconut Panna cotta  | 14   |
| <i>White chocolate, Malibu, passion fruit &amp; mango sorbet</i>               |      |
| <i>Majoros Szamorodni, Tokaj, Hungary, 2017</i>                                | 15   |
| Chef Kerth Gumbs seasonal soufflé  | 18   |
| <i>Summer berry, dark chocolate, brandy snap taco</i>                          |      |
| <i>Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020</i>        | 11   |
| Mix fruit semifreddo   | 13   |
| <i>Lime sponge, lychee sorbet</i>  |      |
| <i>Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2018</i>           | 15.5 |
| Harrogate Blue   | 14   |
| <i>Truffle, walnut, house chutney</i>  |      |
| <i>Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam)</i> | 14   |