

FENCHURCH

BY KERTH GUMBS

TASTING MENU £115
WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Jerk beef tartare
Sweet potato & oregano
Mac 'n' cheese
Sourdough bread, seeded lavroche, curried haddock, tomato butter

JOHNNY CAKE

Pickled crab, scotch bonnet mayo & roe
Hambledon Classic Cuvée, Hampshire, England, NV
Rhu-tai (rhubarb, almond syrup, lime)

FUNGI & SALTFISH

Octopus, gungo peas, okra, avocado, cornmeal
Whispering Angel Rosé, Château d'Esclans, Provence, France, 2022
Bush tea (gin, lemongrass, green chartreuse)

ROAST SCALLOP

Textures of cauliflower, roasted chicken butter sauce
Martín Códax Albariño, Rías Baixas, Galicia, Spain, 2022
Rum soul (chamomile, rosemary, lemon)

AGED DUCK

Tamarind, turnip, sorrel
Chianti Classico, Vallepiciola, Tuscany, Italy 2018 - served from Jeroboam
Brixton rum punch (tropical juices, spice rum, nutmeg)

PRE-DESSERT

Soursop & pink peppercorn whiskey gummy bears

CHEF KERTH GUMBS CONKIE DUMPLING INSPIRED DESSERT LE DUCANA CAKE

Sweet potato, caramelised white chocolate, coconut & salted milk ice cream
Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020
Fenchurch Café (coffee, tonka, white chocolate)

PETIT FOURS

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 RHC.

FENCHURCH

BY KERTH GUMBS

VEGETARIAN TASTING MENU £115
WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Jerk beetroot tartare
Sweet potato & oregano
Mac 'n' cheese
Sourdough bread, seeded lavroche, hummus, butter

JOHNNY CAKE

Courgette, mature cheddar, scotch bonnet mayo
Hambledon Classic Cuvée, Hampshire, England, NV
Rhu-tai (rhubarb, almond syrup, lime)

FUNGI & SALT BROCOLLI

red pepper, Gungo peas, okra, avocado, cornmeal
Sutherland Viognier/Roussanne, Western Cape, SA, 2021 (organic)
Bush tea (gin, lemongrass, green chartreuse)

ROAST CAULIFLOWER

Spiced shallots, butter sauce
Leah Pinot Noir, Seresin, Marlborough, NZ, 2019 (organic)
Rum soul (chamomile, rosemary, lemon)

NUT BBQ MIATAKI

Tamarind, turnip, sorrel
Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021
Brixton rum punch (tropical juices, spice rum, nutmeg)

PRE-DESSERT

Soursop & pink peppercorn whiskey gummy bears

CHEF KERTH GUMBS CONKIE DUMPLING INSPIRED DESSERT LE DUCANA CAKE

Sweet potato, caramelised white chocolate, coconut & salted milk ice cream
Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020
Fenchurch Café (coffee, tonka, white chocolate)

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F E E N C H U R C H

