



FENCHURCH  
RESTAURANT

## VALENTINE'S LUNCH MENU

Designed to be enjoyed by the whole table  
WITH A GLASS OF MOËT & CHANDON ROSÉ IMPÉRIAL ON ARRIVAL

### Canapés & bread

Cured Lake District beef, Tunworth cheese crumpet, yellow mustard seeds,  
egg yolk, smacked cucumbers

Leah Pinot Noir, Seresin, Marlborough, NZ, 2017 (organic)

\*Langhe Nebbiolo Ginestrino, Conterno Fantino, Piedmont, Italy, 2018\*

Roast XL Scallop, Cornish crab beurre blanc, yeast, celeriac, Granny Smith apple

Ramón Bilbao Albariño, Rías Baixas, Galicia, Spain, 2020

\*Magic Mountain Riesling, Leitz, Rheingau, Germany, 2020\*

### Venison Wellington for 2

garlic buttered greens, pomme purée

Papari Valley Saperavi, Kakheti, Georgia, 2020 (organic)

\*Château de Haute-Serre Malbec, Cahors, France, 1988\*

### “Don't break my heart”

Yorkshire rhubarb, white chocolate, pistachio, rose

N Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018

\*Château Rieussec 1er Cru Classé, Sauternes, Bordeaux, France, 1997\*

Tasting menu £95

Wine pairing £45 / \* Prestige wine pairing £65 \*

Vegetarian menu available on request

RHC.

A discretionary service charge of 12.5% 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.





FENCHURCH  
RESTAURANT

## VALENTINE'S DINNER MENU

Designed to be enjoyed by the whole table  
WITH A GLASS OF RUINART ROSÉ ON ARRIVAL

Canapés & bread

Cured Lake District beef, Tunworth cheese crumpet, yellow mustard seeds,  
egg yolk, smacked cucumbers

Leah Pinot Noir, Seresin, Marlborough, NZ, 2017 (organic)

\*Langhe Nebbiolo Ginestrino, Conterno Fantino, Piedmont, Italy, 2018\*

Roast XL Scallop, Cornish crab beurre blanc, yeast, celeriac, Granny Smith apple

Ramón Bilbao Albariño, Rías Baixas, Galicia, Spain, 2020

\*Magic Mountain Riesling, Leitz, Rheingau, Germany, 2020\*

Steamed stuffed turbot, prawn and tarragon, soaked datterini,  
black garlic, mussel sauce

Saint-Véran, Dom Chanson, Burgundy, France, 2016

\*Penfolds Bin 311 Chardonnay, Australia, 2018\*

Venison Wellington for 2

garlic buttered greens, pomme purée

Papari Valley Saperavi, Kakheti, Georgia, 2020 (organic)

\*Château de Haute-Serre Malbec, Cahors, France, 1988\*

“Don't break my heart”

Yorkshire rhubarb, white chocolate, pistachio, rose

N Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018

\*Château Rieussec 1er Cru Classé, Sauternes, Bordeaux, France, 1997\*

Petit fours

Tasting menu £135

Wine pairing £67 / \* Prestige wine pairing £87 \*

Vegetarian menu available on request

RHC.

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