



FENCHURCH
RESTAURANT

STARTERS

Lock Fyne hot smoked salmon, oyster emulsion, watercress dressing	17.50
Hand dived Isle of Skye Scallop, XO sauce, pickled mooli, Fenchurch tuile	19.00
Beef tartare, English mustard, avocado, zhoug dressing, smoked leek	16.00
Sautéed veal sweetbreads, cumin yoghurt, minted shallots	18.00
Asparagus, smoked duck egg, dukkah spice, wild garlic, potato soufflé	15.00

MAINS

Peterhead cod, native lobster, parsley, kohlrabi, beurre noisette hollandaise	35.50
Pan braised halibut, baby artichokes, confit garlic, monks beard, pancetta	39.50
60 day aged beef fillet, braised cheek, bone marrow, carrot purée, thyme jus	46.00
Lake District lamb, courgette, basil, black olive, 'Caesar' baby gem	37.50
Roast onion and goats curd agnolotti, hen of the woods, confit baby tomatoes	26.00

SIDES

Dauphinoise chips, freshly grated truffle, Madeira mayonnaise	7.50
Bitter, sweet & crisp baby leaves, marinated anchovies, olive crumb	5.50
Charred broccoli, wild garlic pesto, chilli dressing	5.50
Smoked buttered Jersey Royals, kombu powder	6.50

Vegetarian (V)

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.

