

SAMPLE FESTIVE MENU

WITH MULLED WINE £125
WITH A GLASS OF RUINART BRUT £145

Sourdough bread, seeded lavroche, curried haddock, tomato butter

STARTERS

Pumpkin & butternut squash soup
green curry & lemongrass

Ham hock terrine
pickle fennel, cheese & onion Velouté

Yellowtail ceviche
avocado, green mango, Oscietra caviar, sesame vinaigrette

Rasta pasta
crab linguini, preserved lemon, spice smoke butter sauce & roe

MAINS

Stuffed gnocchi
shave mushroom, leek, truffle cream sauce

Spiced halibut
cauliflower, mussels, roasted chicken butter sauce, sea vegetables

BBQ Venison
sour cherry, pickled ginger, red cabbage sprouts

Aged duck
tamarind, glazed butternut squash, spiced confit leg patty

DESSERT

Fenchurch Bar
caramel cake, white chocolate, hazelnut, crème fraiche ice cream

Eton Mess 'Make a mess'
lavender meringue, bee pollen, blackberry, olive oil

Beetroot delice
sloe gin, candy almond

Blue cheese ice cream
mulled grapes, pear & walnut cake, (supplement £5)

PETIT FOURS

We are delighted to support Love Food Give Food by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity. 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.**