

# FENCHURCH

BY KERTH GUMBS

## LUNCH MENU

2 Courses £42pp / 3 Courses £49pp

### STARTER

Pumpkin velouté, green curry, lemongrass

Spiced mussels, pickled seaweed, croutons

Steak tartar, cured yolk, parsley emulsion, toasted focaccia

### MAIN COURSE

Grilled sea bass, avocado, green olive, shaved fennel salad, lemon butter

Maple glazed pork chop, chicory compote, fried egg, capers

Wild mushroom risotto, pickle shimeji, burrata

### SIDES

Truffle dauphinoise, aged parmesan 10

Cheesy dauphinoise potato gratin 8.5

Broccoli, roast pepper, flake almond 7.5

Fries, Scotch bonnet mayo 6.5

### DESSERT

Fenchurch bar, caramel cake, hazelnut mousse, crème fraiche ice cream

Eton Mess, lavender meringue, bee pollen, blackberry, olive oil

Stilton ice cream, mulled grapes, milk foam, pear & walnut cake (supplement £5)

*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. Throughout November and December, we are delighted to support Street Smart by adding a voluntary £1 donation to your bill. Please speak to a server for more information about this incredible charity. 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.***