

FENCHURCH

BY KERTH GUMBS

LUNCH MENU

2 Courses £57pp / 3 Courses £64pp

Sourdough bread, seeded lavroche, curried haddock, mushroom butter 6.5

Rock oysters, cucumber, Vietnamese dressing 8

STARTER

Heritage beetroot, marinated figs, pickled onion, creamed ricotta, mixed seed granola

Cured jerk salmon ceviche, spring onion, green mango & yuzu ponzu

Roast butternut squash, spiced lamb Ragu, rainbow coleslaw

Crab & lobster linguine, courgette, confit lemon, roe smoked butter (*supplement £12*)

MAIN COURSE

Grilled baby chicken, cumin & pepper BBQ, celeriac, KFC maitake mushrooms

Pan seared sea bass, grilled artichoke, Gungo peas, sundried tomato, oyster emulsion

Risotto, red pepper, charcoal, crumbled feta cheese, toasted pinenuts

Aged Sirloin, pickled red onion, peppercorn sauce (*supplement £15*)

SIDES

Shaved fennel, avocado & orange salad 5.5

Sweet potato fries, scotch bonnet 6.5

Broccoli, roast pepper, flaked almond 7.5

Cheesy new potatoes, smoked butter 8.5

Truffled new potatoes, aged parmesan 10

DESSERT

Lemon Posset, soursop & mixed berries

Eton Mess, lavender meringues, mixed berries, fig leaf ice cream, olive oil

Chef's seasonal souffle, dark chocolate, Black Forest, sour cherry (*supplement £5*)

A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. 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.

LUNCH MENU

BY KERTH GUMBS

2 Courses £47pp / 3 Courses £54pp

Sourdough bread, seeded lavroche, curried haddock, tomato butter 6.5

STARTER

Asparagus, quail egg, sweet pepper relish, Sriracha Hollandaise

Cured jerk salmon ceviche, green mango & yuzu ponzu

BBQ lamb skewers, apricot harrisa, coleslaw

Crab & lobster linguine, courgette, confit lemon, roe smoked butter (supplement £10)

MAIN COURSE

Grilled baby chicken, curry mayo, KFC maitake mushrooms

Pan seared sea bass, saltfish, avocado, Gungo peas, smoked oyster emulsion

Saffron risotto, wild garlic, cauliflower, peas, crumbled goat's cheese

Aged Sirloin, pickled red onion, peppercorn sauce (supplement £10)

SIDES

Shaved fennel, avocado & orange salad 5.5

Sweet potato fries, scotch bonnet mayo 6.5

Broccoli, roast pepper, flaked almond 7.5

Cheesy new potatoes, smoke butter 8.5

Truffled new potatoes, aged parmesan 10

DESSERT

Lemon Posset, soursop & mixed berries

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

Chef's seasonal soufflé, strawberry, burnt meringue, passion fruit parfait (supplement £5)

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