

# FENCHURCH

BY KERTH GUMBS

## LUNCH MENU

2 Courses £47pp / 3 Courses £54pp

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

### STARTER

Hot smoke salmon, pickle kohlrabi, preserve lemon, coconut & dill cream

BBQ chicken skewers, coleslaw & tamarind

Heritage beetroot, black olive, fried goats cheese, glazed figs, aged balsamic

Truffle linguine, wild mushrooms, aged parmesan (supplement £5)

### MAIN COURSE

Pan seared seabass, cucumber, smoke oyster emulsion, vermouth sauce

BBQ duck, pink grapefruit, pickle walnut, celeriac and vanilla

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

### SIDES

Shaved fennel, avocado & orange salad 5.5

Fries, scotch bonnet 6.5

Broccoli, roast pepper, flake almond 7.5

Cheesy new potatoes, smoke butter 8.5

Truffle new potatoes, aged parmesan 10

### DESSERT

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

Sticky toffee pudding, ginger ice cream, butter scotch sauce

Chef's seasonal soufflé, lemon and ginger, rhubarb custard tartlet (supplement £5)