



FENCHURCH

BY KERTH GUMBS

NEW YEAR'S EVE TASTING MENU

£675 PER PERSON

WINE PAIRING £125 pp

Welcome glass of Dom Pérignon, 2013

Native oyster, chilli, beetroot & apple

SNACKS

Sweet potato milk bread, chicken liver parfait
Smoked salmon canelle, horseradish, fennel lemon cream
Fried maitake mushroom, kombu mayo

CHOWDER

Confit potato, leek, seaweed brandade, crispy kale, puffed wild rice, Oscietra caviar
Te Koko Sauvignon Blanc, Cloudy Bay, Marlborough, NZ, 2022

TROUT WELLINGTON

Tarragon emulsion, glazed turnip, sea lettuce and lobster butter sauce
Puligny-Montrachet, Domaine Alain Chavy, Burgundy, France 2022

GRILLED FILLET OF BEEF

Brussels sprouts & celeriac choucroute, truffle mash potato, mixed lentils, red wine jus
Brunello di Montalcino, Pianrosso, Ciacci Piccolomini d'Aragona, Tuscany, 2017

CHEF KERTH'S SIGNATURE DESSERT "CHOCOLATE FONDANT"

Salted milk cream, brandy snap, brown butter anglaise
Château Rieussec 1er Cru Classe, Sauternes, Bordeaux, France, 1990

PETIT FOUR

Mandarin & dark chocolate

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

MANAGED BY RHC.

FENCHURCH

BY KERTH GUMBS

NEW YEAR'S EVE VEGETARIAN TASTING MENU

£675 PER PERSON

WINE PAIRING £125 pp

Welcome glass of Dom Pérignon, 2013

Beetroot & apple

SNACKS

Sweet potato milk bread, mushroom and marmite butter
Smoked aubergine canelle, horseradish, fennel lemon cream
Fried maitake mushroom, kombu mayo

CHOWDER

Confit potato, leek, seaweed brandade, crispy kale, puffed wild rice
Rockburn Pinot Gris, Central Otago, NZ, 2021

SWEET POTATO WELLINGTON

Tarragon emulsion, glazed turnip, sea lettuce and pumpkin butter sauce
Magic Mountain Riesling, Leitz, Rheingau, Germany, 2022

GRILLED VEGGIE KOFTA

Brussels sprouts & celeriac choucroute, truffle mash potato, mixed lentils, red wine jus
Santenay Rouge, Olivier Leflaive, Burgundy, France, 2022

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