



FENCHURCH
RESTAURANT

VALENTINE'S LUNCH MENU

Designed to be enjoyed by the whole table
WITH A GLASS OF MOËT & CHANDON ROSÉ IMPÉRIAL ON ARRIVAL

Canapés & bread

Cured Lake District beef, Tunworth cheese crumpet, yellow mustard seeds,
egg yolk, smacked cucumbers

Leah Pinot Noir, Seresin, Marlborough, NZ, 2017 (organic)

Langhe Nebbiolo Ginestrino, Conterno Fantino, Piedmont, Italy, 2018

Roast XL Scallop, Cornish crab beurre blanc, yeast, celeriac, Granny Smith apple

Ramón Bilbao Albariño, Rías Baixas, Galicia, Spain, 2020

Magic Mountain Riesling, Leitz, Rheingau, Germany, 2020

Venison Wellington for 2

garlic buttered greens, pomme purée

Papari Valley Saperavi, Kakheti, Georgia, 2020 (organic)

Château de Haute-Serre Malbec, Cahors, France, 1988

“Don't break my heart”

Yorkshire rhubarb, white chocolate, pistachio, rose

N Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018

Château Rieussec 1er Cru Classé, Sauternes, Bordeaux, France, 1997

Tasting menu £95

Wine pairing £45 / * Prestige wine pairing £65 *

Vegetarian menu available on request

RHC.

A discretionary service charge of 12.5% 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.

