

FENCHURCH

BY KERTH GUMBS

SAMPLE NYE MENU

£645 PER PERSON, Including 2 glasses of Dom Perignon 2013

Wine pairing £115 PER PERSON

CANAPÉS

Pumpkin, green curry cappuccino

Fried potato, Iberico ham & tomato

Plantain waffle, onion soubise, maple, caviar

Scallop tartare, oyster mayo, kohlrabi

Magic Mountain Riesling, Leitz, Rheingau, Germany, 2022

GRILLED LOBSTER

Textures of artichoke, langoustine sauce & roe

Chablis Grand Cru, Dom Chanson, Burgundy, France, 2015

TRUFFLE LINGUINE

Salsify, pickled Shimeji, aged parmesan

Rully 1 er Cru Clos de la Chapitre, Jaeger-Defaix, Burgundy, France, 2019

WAGYU BEEF

Celeriac, bubble & squeak bone marrow sauce

Barolo Prapò, Ceretto, Serralunga d'Alba, Piedmont, Italy, 2017 (organic)

PRE-DESSERT

Sloe gin

FAR AWAY TREE

Dark chocolate, burnt black berry, kasha buckwheat, sea buckthorn sorbet

Klein Constantia, Vin de Constance, Constantia, SA, 2017

PETIT FOURS

Mont blanc, chestnut, dark chocolate, hazelnut

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. 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.