

# A L A C A R T E

## SNACKS

- Spiced mussels, pickled seaweed, green curry, coriander 12  
Wild mushroom and truffle arancini 9  
Rock oysters, cucumber, Vietnamese dressing 8  
Cured salmon cornets, avocado, coriander, Scotch bonnet mayo 7  
Glazed chicken wings in Whiskey BBQ 7  
Burrata, shaved fennel salad, tomato, peanuts 8  
Sourdough bread, seeded lavroche, curried haddock, tomato butter 6.5

## STARTERS

- Yellowtail ceviche, avocado, green mango, Oscietra caviar, sesame vinaigrette 24.5  
Crab linguine, courgette, confit lemon, roe smoked butter sauce (lobster supplement £10) 26  
Pumpkin risotto, pine nut, crispy kale, Manouri cheese 20  
Aged beef tartare, spring onion, smoked mayo, roast garlic, prawn cracker 20  
Heritage beetroot, black olive caramel, fried goats cheese, glazed figs, aged balsamic 19

## MAINS

- Isle of Gigha Halibut, crushed Jerusalem artichoke, leek, oyster emulsion, lemon butter sauce 47  
Pan seared seabass, salt cod, avocado, cherry tomato, Gungo peas, wasabi tobiko 42  
Corn fed red leg chicken, mushroom ravioli, charred lettuce, cheese & onion 44  
Grilled Lumina lamb, apricot salsa, mix grains and slaw 46  
Five cheese stuffed gnocchi, caramelised leek, Shimeji mushroom, truffle cream sauce 37

### TO SHARE BETWEEN TWO

- Grilled Ribeye on the bone, dauphinoise potato gratin, broccoli, mushrooms, bone marrow 120.00  
butter, pickled onion, gherkin peppered sauce

## SIDES

- Truffle dauphinoise, aged parmesan 10  
Cheesy dauphinoise potato gratin 8.5  
Tenderstem broccoli, roast pepper, flake almond 7.5  
Sautéed wild mushrooms 7.5  
Fried plantain, thousand island dip 5.5

Throughout September and October, we are delighted to support Love Food Give Food by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity. 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** .

# DESSERTS

## Fenchurch bar 14.5

*Caramel cake, white chocolate, hazelnut, crème fraîche ice cream  
Recioto della Valpolicella, L'Eremita, Ca' Rugate, Veneto, Italy, 2018 19*

## Eton Mess "Make a mess" 14

*Lavender meringue, bee pollen, blackberry, olive oil  
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2022 12*

## Citrus delice 14

*Sloe gin, apple, candy almond, beetroot sorbet  
Majoros Szamorodni, Tokaj, Hungary, 2017 15*

## Chef Kerth Gumbs seasonal soufflé 18

*Spiced Orange, dark chocolate, Pumpkin crème brûlée  
Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020 11*

## Mix fruit semifreddo 13

*Lime sponge, lychee sorbet  
Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2018 15.5*

## Colston Bassett Stilton ice cream 14

*Mulled grapes, milk foam, pear & walnut cake  
Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 14*

## Petit Four Selection 9.50

*Strawberry tart & basil  
Coconut, pineapple and white chocolate  
Canelé, pink guava, lime, white chocolate  
Dark chocolate, pecan praline, tonka bean  
Pâte de fruits raspberry and bergamot*

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# COCKTAILS

## SIGNATURE COCKTAILS

### Mile End 17

*Ocho Altos Reposado tequila, kumquat liqueur, yuzu, guava juice*

### Bloomsbury 17

*Beefeater 24 Gin,, rhubarb liqueur and lime, topped with apricot brandy foam*

### Lancaster Gate 17

*Belvedere vodka, Chambord, Becherovka, cranberry juice, topped up with Fever-tree lemonade*

### Hampstead Heath 17

*Malfy con limone gin, Italicus Rosolio di Bergamotto, fresh pineapple, bergamot juice*

### Fenchurch Café 17

*Coffee filtered Hennessy VS Cognac, cocoa liqueur, Amaro Montenegro and Tonka bean*

### Hoxton 17

*Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water*

### The Bush Tea 17

*Beefeater 24 Gin, Green Chartreuse, lime juice & soda water, topped up with lemongrass foam*

### Soho 17

*Volcan de Mi Tierra Blanco tequila, Del maguey vida mezcal, ancho reys chilli liqueur, hibiscus with a dash of soda water*

### Brixton Rum Punch 17

*Carbonated Havana club spiced rum, Talisker 10yo single malt whisky, cinnamon & nutmeg cordialand, tropical juice*

### Primrose Hill 17

*Sassy fine calvados, St German liqueur, fresh apple juice and angostura, topped up with white grape & apricot soda*

## AGED COCKTAILS

### Aged Negroni 17

*Beefeater 24 gin, Campari, Cocchi Vermouth di Torino*

### Aged Vieux Carre 17

*Rittenhouse Straight 100 Proof rye whiskey, Hennessy VSOP, King's ginger liqueur & antica formula*

### Aged Old Fashioned 17

*Bulleit bourbon & rye whiskey, demerara sugar, angostura & orange bitters*

## CHAMPAGNE COCKTAILS

Fenchurch 37, 19

*Beefeater 24 gin, rhubarb liqueur and lime, topped with Moët & Chandon Imperial Brut*

Flight to Havana 19

*Havana 3YrO rum, fresh mint, demerara sugar and Moët & Chandon Imperial Brut*

Moonwalk 19

*Grand Marnier and Moët & Chandon Imperial Brut*

## VIRGIN COCKTAILS

Bla sparkling tea 10

*Delicate aromas of jasmine, chamomile and a hint of citrus followed by a round taste from the careful selection of white teas and accompanied by good complexity and depth from the green teas*

Cool & calm 11.5

*Cedar's non alcoholic gin, cucumber, lime and fever tree soda water, topped up with lemongrass foam*

G&B island 11.5

*Cedar's non alcoholic gin, fresh berries pink peppercorn, topped up with raspberry & orange blossom soda*

Passionfruit & apricot spritz 11.5

*Cedar's non alcoholic gin, passionfruit puree and mint, topped up with fever tree white grape & apricot soda*

Cedar's Classic 11.5

*A blend of classic gin botanicals such as juniper and coriander combined with hints of geranium and Cape floral fynbos served with your selection of Fever-Tree tonic*

## CHAMPAGNE & SPARKLING WINE BY THE GLASS

	glass
Ruinart Brut, NV	22
Veuve Clicquot Rosé, NV	24
Moët & Chandon Grand Vintage, 2015	25
Hambleton Classic Cuvée, Hampshire, England, NV	16.5
Hambleton Classic Cuvée Rosé, Hampshire, England, NV	18

## NON ALCOHOLIC SPARKLING WINE

	glass
Wild Idol Sparkling Rosé, Germany, 2022	15