

# FENCHURCH

BY KERTH GUMBS & THOMAS LEMERCIER

£125 PER PERSON

*Wine or Sake pairing - £85PP*

## WELCOME GLASS OF SPARKLING WINE

*Rathfinny Classic Cuvee, Sussex, England, 2019*

## SNACKS

*Thomas Lemercier*

Japanese pancake, okonomiyaki, glazed  
with wasabi mayo, katsuobushi

*Kerth Gumbs*

Roasted scallop, sweet & sour glazed pork belly,  
burnt apple purée

## STARTER

*Thomas Lemercier*

Onion soup, textures of onion, smoked Gouda, clarified broth, Japanese milk bread

*Akitsuhō, Yuzu, Keigetsu, Kochi, Japan, NV*

*Blange Arneis, Ceretto, Piedmont, Italy, 2023*

## FIRST COURSE

*Thomas Lemercier*

Roasted monkfish, baby carrot, pickled kumquats, fermented carrot katsu

*Gin-no-Yume Tokubetsu Honjozo Sake, Kochi, Japan, NV*

*Kumeu River Chardonnay, Hawkes Bay, NZ, 2022*

## MAIN COURSE

*Kerth Gumbs*

Peppered lamb, pickle cucumber, black garlic, gungo pea & mix grains

*Origine Desmirail, Margaux, Bordeaux, France, 2018*

## PRE DESSERT

*Thomas Lemercier*

Whipped buttermilk, lemon & thyme panna cotta, pear sorbet, almond

## DESSERT

*Kerth Gumbs*

Caramel cake, dulce chocolate, hazelnut, lemon & crème fraiche ice cream

*Taylor's 10yo Tawny Port, Douro Valley, Portugal served from Jeroboam*

## PETIT FOUR

*Kerth Gumbs*

Strawberry butterfly macaron

*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.*