

A L A C A R T E

SNACKS

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

STARTERS

- Cured jerk salmon, spring onion, green mango, yuzu ponzu* 24.5
Crab linguine, courgette, confit lemon, roe smoked butter sauce (lobster supplement £10) 26
Risotto, red pepper, charcoal, crumbled feta cheese, toasted pinenuts 20
Steak tartare, spiced relish, smoked mayo, cured yolk, crispy potato rosti 21
Heirloom tomato salad, smoked cucumber, burrata, red pepper pesto 19

MAINS

- Guinness glazed Black cod, seaweed brandade, Osciestra caviar, kohlrabi, orange honey butter sauce* 40
Pan seared sea bass, saltfish, avocado, Gungo peas, smoked oyster emulsion 40
BBQ Poussin, morels, yam, leek, confit leg, truffled cream sauce 40
Lumina lamb loin, glazed sweetbreads, minted peas, curried aubergine 42
Five cheese stuffed gnocchi, grilled artichoke, pickled shallots, semi-dried tomatoes 37

TO SHARE BETWEEN TWO 120

*Grilled Ribeye on the bone, new potato, broccoli, mushrooms, bone marrow butter,
pickled onion, gherkin peppered sauce*

SIDES

- Truffled new potatoes, aged parmesan* 10
Cheesy new potatoes, smoked butter 8.5
Broccoli, roasted peppers, flaked almond 7.5
Sautéed wild mushrooms 7.5
Fried plantain, Scotch bonnet mayo 5.5
Shaved fennel, avocado and orange salad 5.5
Sweet potato fries 5.5

DESSERTS

Fenchurch bar 14.5

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

Eton Mess "Make a mess" 14

Coconut meringue, Piña colada, pomegranate, olive oil
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2022 13

Panna Cotta 14

Rhubarb, white chocolate, pistachio crémeux
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019 23

Chef Kerth Gumb's seasonal soufflé 18

Strawberry, burnt meringue, passion fruit parfait
Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020 12

Raspberry semifreddo 13

Lychee, lime sponge, blood orange 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
Taylor's 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 15

Petit Four Selection 9.50

Strawberry tart
Passion fruit and white chocolate truffle
Dulce de leche canelé
Dark chocolate, salted caramel
Pâte de fruits orange and lemon

COCKTAILS

SIGNATURE COCKTAILS

Mile End 18

Ocho Altos Reposado Tequila, Fair Kumquat liqueur, Guava puree & Yuzu juice

Bloomsbury 18

Beefeater 24 Gin, rhubarb liqueur, cranberry and lemon juice, apricot brandy foam

Lancaster Gate 18

Belvedere Pure Vodka, Chambord, cinnamon and Fever-tree lemonade

Flourish 18

Silent Pool Gin, Tio Pepe Fino Sherry, fresh pineapple juice, jasmine, bergamot and freeze dried raspberry powder

Fenchurch Café 18

Coffee filtered Hennessy VSOP Cognac, white cacao liqueur, Amaro Montenegro and Tonka bean

Hoxton 18

Buffalo Trace Bourbon Whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water

Rum Soul 18

Havana 3yo Rum, Lillet Blanc, Chamomile, rosemary and lime juice

The Bush Tea 18

Beefeater 24 Gin, Green Chartreuse, lime juice, topped up with lemongrass foam

Soho 18

Volcan de Mi Tierra Blanco Tequila, Del Maguey Vida Mezcal, Ancho Reyes chilli liqueur, hibiscus and Fever-tree soda water

Primrose Hill 18

Sassy Fine Calvados, St German liqueur, fresh apple juice, angostura, and Fever-tree white grape & apricot soda

Davy Jones's Hearth 18

Bumbu Original Rum, Frangelico, lemon and sugar, topped up with banana foam

AGED COCKTAILS

Aged Negroni 18

Beefeater 24 gin, Campari, Cocchi Vermouth di Torino

Aged Old Fashioned 18

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

Aged Rye Manhattan 20

Rittenhouse 100 proof Rye Whisky, Antica formula, Angostura and cherry leather

CHAMPAGNE COCKTAILS

Fenchurch 37, 20

Beefeater 24 gin, rhubarb liqueur topped up with Moët & Chandon Imperial Brut

Flight to Havana 20

Havana 3YrO rum, fresh mint and lime juice topped up with Moët & Chandon Imperial Brut

Moonwalk 20

Grand Marnier and Moët & Chandon Imperial Brut

VIRGIN COCKTAILS

Bla sparkling tea 11

Delicate aromas of jasmine, chamomile and a hint of citrus

Cool & calm 12.5

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

G&B island 12.5

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

Passion fruit & apricot spritz 12.5

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

Wild Idol Rosé spritz 16

Wild Idol Rose sparkling wine, pink grapefruit soda, rose and elderflower cordial

Wild Idol garden spritz 16

Wild Idol white sparkling wine, cucumber and basil syrup and fever tree tonic water

CHAMPAGNE & SPARKLING WINE

	glass
Ruinart Brut, NV	23
Veuve Clicquot Rosé, NV	25
Hambledon Classic Cuvée, Hampshire, England, NV	17
Hambledon Classic Cuvée Rosé, Hampshire, England, NV	18.5
Moët & Chandon Collection Impériale Création No.1, NV	45
Dom Pérignon Blanc, 2013	50

NON ALCOHOLIC SPARKLING WINE

	glass
Wild Idol Sparkling Rosé, Germany, 2022	15