



FENCHURCH
RESTAURANT

STARTERS

Crisp veal sweetbreads, Cornish potatoes, leeks, toasted almonds and black truffle	15.00
Roast Anjou pigeon, young beetroots, marinated plums and damson	17.50
King prawn and salmon stuffed courgette flower and sardine vinaigrette	15.00
Poached Burford Brown egg, smoked hay hollandaise, celeriac and cep mushrooms	13.50
Salad of young leaves and vegetables, Pecorino and basil cream	13.00
Arctic char ceviche, poached oyster, radishes, kombu and white tea	14.50

MAINS

Pistachio glazed duck, confit leg, salt-baked turnips and black fig	32.00
Oat crusted XL plaice, chicken oysters, sea purslane and roast onion consommé	28.00
Berkshire pork jowl, coco beans, roasted English russet apple and tarragon	27.50
Loin of monkfish, English peas, sweet garlic, smoked ham hock and capers	30.00
Dry aged fillet of beef, salsify, horseradish, young vegetables and radishes	38.00
Fillet of cod, charred hispi cabbage, lardo di colonnata and smoked razor clams	29.00

DESSERTS

Kent mango, lychee, ginger and lime buttermilk panna cotta	12.75
Beurre noisette poached pear, chocolate mousse, hazelnut and goat's milk	12.75
Warm Provence figs, Brillat-Savarin, lemon thyme and grape sorbet	13.00
Earl Grey, 72% dark chocolate and lime	13.00

BRITISH CHEESES

Hafod, Kirkham's Lancashire, house-made digestives and ELB Foundation ale	14.00
Innes brick, Old Ford, wild damson and young beetroot tart	14.00

(V) Vegetarian

Throughout September and October, we are delighted to support Action Against Hunger 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 12.5% will be added to your bill. All prices include 20% 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.

