

FENCHURCH
RESTAURANT

TASTING MENU

Amuse bouche

Salad of young leaves and vegetables, Pecorino and basil cream

Hambledon Premiere Cuvée, Hampshire, England, NV

Arctic char ceviche, poached oyster, radishes, kombu and white tea

Ehmoser Grüner Veltliner, Von den Terrassen, Wagram, Austria, 2017

Poached Burford Brown egg, smoked hay hollandaise, celeriac and cep mushrooms

Tramin Pinot Noir, Alto Adige, Italy, 2017

Fillet of cod, charred hispi cabbage, lardo di colonnata and smoked razor clams

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Berkshire pork jowl, coco beans, roasted English russet apple and tarragon

Barolo Luigi Arnulfo, Monforte d'Alba, Costa di Bussia, Piemonte, Italy, 2013 (served from Double Magnum)

Warm Provence figs, Brillat-Savarin, lemon thyme and grape sorbet

Nivole Moscato d'Asti, Michele Chiarlo, Piemonte, Italy, 2017

Earl Grey, 72% dark chocolate and lime

Banyuls, Gerard Bertrand, Languedoc Roussillon, France, 2014

Tasting menu £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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.



FENCHURCH
RESTAURANT

VEGETARIAN TASTING MENU

Amuse bouche

Salad of young leaves and vegetables, basil cream

Hambledon Premiere Cuvée, Hampshire, England, NV

Young beetroot, plums, blood nectarine and hazelnuts

Château Miraval Rosé, Côtes de Provence, France, 2017

Poached Burford Brown egg, smoked hay hollandaise and celeriac

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

Coco beans, Scottish cep mushrooms, tarragon and russet apple

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Filo parcel of summer vegetables, peas and sweet garlic

Tramin Pinot Noir, Alto Adige, Italy, 2017

Warm Provence figs, Brillat-Savarin, lemon thyme and grape sorbet

Nivole Moscato d'Asti, Michele Chiarlo, Piemonte, Italy, 2017

Earl Grey, 72% dark chocolate and lime

Banyuls, Gerard Bertrand, Languedoc Roussillon, France, 2014

Vegetarian tasting menu £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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