



# FENCHURCH

R E S T A U R A N T

## TASTING MENU £95PP

WINE PARING £75PP

COCKTAIL PAIRING £65PP

### S N A C K S

JERK BEETROOT TARTARE

SWEET POTATO & OREGANO

MAC N CHEESE

SOURDOUGH BREAD, SEEDED LAVROCHE, CURRIED HADDOCK, TOMATO BUTTER

---

### J O H N N Y C A K E

PICKED CRAB, SCOTCH BONNET MAYO & ROE

*Hambledon Classic Cuvée, Hampshire, England, NV*

*Rhu-Tai (rhubarb, orgeat, lime)*

### F U N G I & S A L T F I S H

OCTOPUS, GUNGO PEAS, OKRA, CORNMEAL

*Whispering Angel Rosé, Château d'Esclans, Provence, France, 2021*

*Bush Tea (gin, lemongrass, green Chartreuse)*

### R O A S T S C A L L O P

TEXTURES OF CAULIFLOWER, ROASTED CHICKEN BUTTER SAUCE

*Viré-Clessé, Dom Chanson, Burgundy, France, 2020*

*Rum Soul (chamomile, rosemary, lemon)*

### A G E D D U C K

TAMARIND, TURNIP, SORREL

*Chianti Classico, Vallepiciola, Tuscany, Italy, 2018 (served from Jeroboam)*

*Brixton Rum Punch (tropical juices, spice rum, nutmeg)*

---

### P R E - D E S S E R T

SOURSOP & PINK PEPPERCORN WHISKEY GUMMY BEARS

---

## C H E F K E R T H G U M B S C O N K I E D U M P L I N G I N S P I R E D D E S S E R T L E D U C A N A C A K E

SWEET POTATO, CARAMELISED WHITE CHOCOLATE, COCONUT & SALTED MILK ICE CREAM

*Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020*

*Fenchurch Café (coffee, tonka, white chocolate)*

---

### P E T I T F O U R S

MANAGED BY  
**RHC.**

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.



# FENCHURCH

R E S T A U R A N T

## VEGETARIAN TASTING MENU £95PP

WINE PARING £75PP

COCKTAIL PAIRING £65PP

### S N A C K S

JERK BEETROOT TARTARE

SWEET POTATO AND OREGANO

MAC N CHEESE

SOURDOUGH BREAD, SEEDED LAVROCHE, HUMMUS, TOMATO BUTTER

---

### J O H N N Y C A K E

COURGETTE, MATURE CHEDDAR, SCOTCH BONNET MAYO

*Hambledon Classic Cuvée, Hampshire, England, NV*

*Rhu-Tai (rhubarb, orgeat, lime)*

### F U N G I & S A L T B R O C C O L I

RED PEPPER, GUNGO PEAS, OKRA, AVOCADO, CORNMEAL

*Sutherland Viognier/Roussanne, Western Cape, SA, 2019 (organic)*

*Bush Tea (gin, lemongrass, green Chartreuse)*

### R O A S T C A U L I F L O W E R

SPICED SHALLOTS BUTTER SAUCE

*Leah Pinot Noir, Seresin, Marlborough, NZ, 2018 (organic)*

*Rum Soul (chamomile, rosemary, lemon)*

### N U T B B Q M I A T A K I

TAMARIND, TURNIP, SORREL

*Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021*

*Brixton Rum Punch (tropical juices, spice rum, nutmeg)*

---

### P R E - D E S S E R T

SOURSOP AND PINK PEPPERCORN WHISKEY GUMMY BEARS

---

## C H E F K E R T H G U M B S C O N K I E D U M P L I N G I N S P I R E D D E S S E R T L E D U C A N A C A K E

SWEET POTATO, CARAMELISED WHITE CHOCOLATE, COCONUT & SALTED MILK ICE CREAM

*Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020*

*Fenchurch Café (coffee, tonka, white chocolate)*

---

### P E T I T F O U R S

MANAGED BY  
**RHC.**

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.