



FENCHURCH  
RESTAURANT

STARTERS

Roast quail, new season asparagus, Jersey Royals and buttermilk sauce	15.50
Smoked mackerel rillettes, rainbow radish, Corsican grapefruit and pickled fennel	14.00
Ayrshire beef tartare, young beetroot, smoked crème fraiche and red sorrel	16.50
Tart of Ticklemore goat's cheese, sweet shallots, hazelnuts and white asparagus	14.00
Crisp Burford Brown egg, watercress sauce, speck ham and wild onions	14.00
Seared Cornish squid, charred calçot onions and wild garlic sabayon	14.50

MAINS

Loch Duart salmon, Jersey Royals, grelot onions, romanesco and dulse beurre blanc	28.00
Saddle of Herdwick Lamb, black and wild garlic, sheep's yogurt, gnocchi and morels	35.50
Fillet of Brixham skate, Swiss chard, sea vegetables, crispy squid and anchovy dressing	27.50
Roast Iberico pork, beluga lentils, Tokyo turnips and white sprouting broccoli	30.00
Roast John Dory, pickled artichokes, Nocellara Belice olives and preserved lemons	36.00
Loin of rabbit in pancetta, shoulder boulangère, the first Italian peas and broad beans	29.50

DESSERTS

Spiced Osteen mango and sheep's yoghurt	12.75
64% Manjari chocolate, caramelised hazelnut and cereal milk ice cream	13.00
Yuzu mousse, Granny Smith apple, lemon curd and basil	12.50
Butter roasted Comice pear, salted caramel, bourbon ganache and Earl Grey	13.00

Selection of 3 or 5 British and European cheeses 12.95/15.50

(V) Vegetarian

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.

