

A L A C A R T E

SNACKS

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

STARTERS

- Yellowtail ceviche, avocado, green mango, Oscietra caviar, sesame vinaigrette 24.5
Crab linguine, courgette, confit lemon, roe smoked butter sauce (lobster supplement £10) 26
Pumpkin risotto, pine nut, crispy kale, Manouri cheese 20
Aged beef tartare, spring onion, smoked mayo, roast garlic, prawn cracker 20
Heritage beetroot, black olive caramel, fried goats cheese, glazed figs, aged balsamic 19

MAINS

- Isle of Gigha Halibut, crushed Jerusalem artichoke, leek, oyster emulsion, lemon butter sauce 47
Pan seared seabass, salt cod, avocado, cherry tomato, Gungo peas, wasabi tobiko 42
BBQ venison, sour cherry, pickled ginger, purple cabbage, sprouts 46
Grilled Lumina lamb, apricot salsa, mixed grains and slaw 44
Five cheese stuffed gnocchi, caramelised leek, Shimeji mushroom, truffle cream sauce 37

TO SHARE BETWEEN TWO

- Grilled Ribeye on the bone, dauphinoise potato gratin, broccoli, mushrooms, bone marrow 120.00
butter, pickled onion, gherkin peppered sauce

SIDES

- Truffle dauphinoise, aged parmesan 10
Cheesy dauphinoise potato gratin 8.5
Tenderstem broccoli, roast pepper, flake almond 7.5
Sautéed wild mushrooms 7.5
Fried plantain, thousand island dip 5.5

Throughout September and October, we are delighted to support Love Food Give Food 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 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. **MANAGED BY RHC**

DESSERTS

Fenchurch bar 14.5

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

Eton Mess "Make a mess" 14

*Lavender meringue, bee pollen, blackberry, olive oil
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2022 12*

Citrus delice 14

*Sloe gin, apple, candy almond, beetroot sorbet
Majoros Szamorodni, Tokaj, Hungary, 2017 15*

Chef Kerth Gumbs seasonal soufflé 18

*Spiced Orange, dark chocolate, Pumpkin crème brûlée
Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020 11*

Mix fruit semifreddo 13

*Lime sponge, lychee 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
Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 14*

Petit Four Selection 9.50

*Strawberry tart & basil
Coconut, pineapple and white chocolate
Canelé, pink guava, lime, white chocolate
Dark chocolate, pecan praline, tonka bean
Pâte de fruits raspberry and bergamot*

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COCKTAILS

SIGNATURE COCKTAILS

Mile End 17

Ocho Altos Reposado tequila, kumquat liqueur, yuzu, guava juice

Bloomsbury 17

Beefeater 24 Gin,, rhubarb liqueur and lime, topped with apricot brandy foam

Lancaster Gate 17

Belvedere vodka, Chambord, Becherovka, cranberry juice, topped up with Fever-tree lemonade

Hampstead Heath 17

Malfy con limone gin, Italicus Rosolio di Bergamotto, fresh pineapple, bergamot juice

Fenchurch Café 17

Coffee filtered Hennessy VS Cognac, cocoa liqueur, Amaro Montenegro and Tonka bean

Hoxton 17

Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water

The Bush Tea 17

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

Soho 17

Volcan de Mi Tierra Blanco tequila, Del maguey vida mezcal, ancho reys chilli liqueur, hibiscus with a dash of soda water

Brixton Rum Punch 17

Carbonated Havana club spiced rum, Talisker 10yo single malt whisky, cinnamon & nutmeg cordialand, tropical juice

Primrose Hill 17

Sassy fine calvados, St German liqueur, fresh apple juice and angostura, topped up with white grape & apricot soda

AGED COCKTAILS

Aged Negroni 17

Beefeater 24 gin, Campari, Cocchi Vermouth di Torino

Aged Vieux Carre 17

Rittenhouse Straight 100 Proof rye whiskey, Hennessy VSOP, King's ginger liqueur & antica formula

Aged Old Fashioned 17

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

CHAMPAGNE COCKTAILS

Fenchurch 37, 19

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

Flight to Havana 19

Havana 3YrO rum, fresh mint, demerara sugar and Moët & Chandon Imperial Brut

Moonwalk 19

Grand Marnier and Moët & Chandon Imperial Brut

VIRGIN COCKTAILS

Bla sparkling tea 10

Delicate aromas of jasmine, chamomile and a hint of citrus followed by a round taste from the careful selection of white teas and accompanied by good complexity and depth from the green teas

Cool & calm 11.5

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

G&B island 11.5

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

Passionfruit & apricot spritz 11.5

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

Cedar's Classic 11.5

A blend of classic gin botanicals such as juniper and coriander combined with hints of geranium and Cape floral fynbos served with your selection of Fever-Tree tonic

CHAMPAGNE & SPARKLING WINE BY THE GLASS

	glass
Ruinart Brut, NV	22
Veuve Clicquot Rosé, NV	24
Moët & Chandon Grand Vintage, 2015	25
Hambleton Classic Cuvée, Hampshire, England, NV	16.5
Hambleton Classic Cuvée Rosé, Hampshire, England, NV	18

NON ALCOHOLIC SPARKLING WINE

	glass
Wild Idol Sparkling Rosé, Germany, 2022	15