

FENCHURCH

BY KERTH GUMBS

CHEF'S SET MENU

2 COURSES 47PP/ 3 COURSES 54PP

SOURDOUGH BREAD curried haddock, lemon pepper & herb butter 7

ARANCINI wild mushroom & truffle 11

ROCK OYSTERS cucumber, Vietnamese dressing 10

GLAZED CHICKEN WINGS whisky BBQ 8

STARTER

CHICKEN CAESAR fried chicken, gem lettuce, anchovies, Caesar dressing

SPICED FISH SOUP saffron potatoes, garlic croutons, parsley emulsion

BURRATA beetroot & apple gazpacho, candied walnut, shaved fennel, watercress

MAIN COURSE

CONFIT HADDOCK marinated artichoke, chilli, parsley & tarragon salsa, malt vinegar scraps

SLOW-COOKED JERK CHICKEN LEG curried celeriac purée,
pickled shimeji mushroom, baby onion, mustard jus

FREGOLA pea, broad bean, broccoli, toasted pine nut, crumbled feta

JERK CHICKEN BURGER breaded fried chicken, BBQ pineapple,
rainbow slaw & Scotch bonnet mayo, skin-on-fries

GRILLED AGED BEEF BURGER American cheese, crispy bacon,
red onion marmalade, honey mustard mayo, gherkins, skin-on-fries

BUTTERMILK FRIED MAITAKE MUSHROOM BBQ jackfruit, sweet pepper relish,
jerk honey cheese, watercress, skin-on-fries

SIDES

TRUFFLED NEW POTATOES aged Parmesan 11.5

TENDERSTEM BROCCOLI toasted peanut, chilli & garlic pesto 8

SWEET POTATO FRIES Scotch bonnet mayo 7.5

SHAVED FENNEL avocado and orange salad 7.0

DESSERT

CHEF'S SEASONAL SOUFFLÉ dark chocolate, sour cherry whipped yoghurt
Please allow 12 minutes cooking time (Supplement £5)

BROWNIE Chocolate mousse, salted milk ice cream, cacao nib brittle

LEMON POSSET blood orange, mixed berries

A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. 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.