

DESSERTS

FENCHURCH BAR 14.5

Caramel cake, dulce chocolate, hazelnut, lemon, crème fraîche ice cream
'Tuilé', Hors d'âge, Rivesaltes, Domaine Brial, Languedoc, France, NV 11

ETON MESS "MAKE A MESS" 14

Raspberry meringue, mixed berry, Poached rhubarb & coulis, prickly pear sorbet
Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2023 14

TROPICAL DELIGHT 14

Marinated pineapple, passion fruit, pistachio sponge, coconut sorbet
Vin Santo del Chianti, Bonacchi, Tuscany, Italy, 2010 £18

CHEF KERTH GUMBS SEASONAL SOUFFLÉ 18

Chef's seasonal souffle, dark chocolate, sour cherry whipped yogurt
Please allow 12 minutes cooking time
Moscato d'Asti Ceretto, Piedmont, Italy, 2024 12

COCONUT TART 15

Spiced coconut, raspberry, coconut sorbet
Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2019 £17

COLSTON BASSETT STILTON ICE CREAM 14

Mulled grapes, milk foam, apple & pecan cake
Taylor's 10 years old Tawny Port, Douro, Portugal (served from Jeroboam) 16

PETIT FOUR 10

Cococnut pâte de fruits, grapefruit macaron, poppy seed Pavlova,
sour cherry Bakewell tart, rum & chocolate truffle

AFTER DINNER

AGED OLD FASHIONED

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

20

AGED NEGRONI

Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino

20

FENCHURCH CAFÉ

*Coffee filtered Hennessy VSOP cognac, white cacao liqueur, Amaro Montenegro
and tonka beans*

20

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.

MANAGED BY RHC