

# Fenchurch

Restaurant

## SAMPLE set MENU

Three courses with a glass of bubbles £45.50

### STARTER

Ayrshire beef carpaccio, Jerusalem artichoke, shimeji, bone marrow emulsion  
Confit salmon, smoked taramasalata, bitter leaves, citrus dressing  
Calçot onion, chanterelles, hazelnuts, watercress velouté

### MAIN COURSE

Pheasant supreme, spätzle, puntarella, lovage, fermented mushroom jus  
Cornish cod and mussels, roasted cauliflower, sea vegetable  
Sand carrot, toasted spelt, golden raisins, carrot nage

### DESSERT

Custard tart, Douglas fir ice cream  
64% Manjari chocolate, caramelised hazelnut, cereal milk ice cream  
Poached plum, blood orange curd, vanilla sable

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.



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