

FENCHURANT

FLECHAS DE LOS ANDES WINEMAKER'S DINNER

22nd May 2019

Canapés on Fenchurch Terrace

Ceviche of scallops, spring tomato & oyster dressing Barons de Rothschilld Champagne Brut, NV

Provence white asparagus, Banon cheese & quail egg tart with a young herb salad Le Merle Blanc de Chateau Clarke, A.C. Bordeaux, 2016

Saddle of Herdwick lamb, black & wild garlic, sheep's yoghurt, gnocchi & morels Gran Malbec, 2013

Rib of dry-aged beef, hen of the wood, charred greens & Tropea onions Gran Corte, 2011

Selection of British & European cheeses Aguaribay 2016





Food allergies and intolerances: before ordering please speak to our staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.