



FENCHURCH  
RESTAURANT

## SANFORD WINE DINNER

21ST APRIL 2022

Canape of brown butter tart of cured trout, pickled asparagus, Nori

*Sanford Chardonnay, St Rita Hills, 2017*

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New season asparagus, chicken wing, preserved lemon, wild garlic, dashi jelly

*Sanford Chardonnay, St Rita Hills, 2017*

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Confit lobster tail, blood orange, Thai carrot, black garlic, coriander

*Sanford Pinot Noir, St Rita Hills, 2019*

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Poached Guinea fowl, stuffed leg, morel, charred calcot onions, caper minus 8 dressing

*Sanford & Benedict Pinot Noir, St Rita Hills, 2016*

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Spiced venison, minted yoghurt, truffled empanadas, Lardo covered purple sprouting broccoli

*Chimney Rock Cabernet Sauvignon, Stags Leap District, 2018*

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Smoked crème fraîche, bitter almond crumble, dark chocolate sorbet, warm Yorkshire rhubarb

*Quady Essensia, Orange Muscat, 2019*

— MANAGED BY —  
**RHC**

**SANFORD**

WINERY & VINEYARDS

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.