

FENCHURCH X RUINART WINEMAKERS DINNER

SNACKS

COCKLES lemongrass, oyster and apple

CRAB pink grapefruit, chilli

CRISPY PRAWNS yuzu aioli

Served with R de Ruinart Brut served from Magnum

FIRST COURSE

CURED TROUT & TUNA

Watermelon radish, green mango, citrus ponzu & roe

SWEET POTATO BREAD

Sweet potato milk bread roll, XO butter

Served with Ruinart Blanc de Blancs

SECOND COURSE

FISH FINGER

Dover sole, spring onion, lobster mashed potato

Served with Dom Ruinart Blanc de Blancs 2013

THIRD COURSE

SEA BASS

Cucumber spaghetti, bronze fennel, squid ink, calamansi & sea lettuce salsa

Served with Dom Ruinart Rosé 2009

DESSERT MARTINI

STRAWBERRIES & CREAM

Elderflower jelly, pickled fennel, sweet cicely, white chocolate, strawberry sorbet

Served with Ruinart Rosé

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.

RHUBARB HOSPITALITY COLLECTION

