

AUTUMN & WINTER 2026

SEASONAL KITCHEN · WOOD-FIRED · RIVERSIDE

Fennel & Ember

Menu and wine list. Cooked over oak and applewood, with produce from farms within an hour of the door.

DINNER TUESDAY TO SUNDAY · 14 LINDEN ROW, RIVERSIDE

WELCOME

Good food takes its time

Fennel & Ember opened in a former river warehouse with one idea: cook what the season gives us, and do as little to it as the fire allows.

The menu changes with the harvest, usually every six weeks. Bread, butter and the cured trout are made in-house; the beef and lamb come from two family farms upriver; the wine list leans towards small growers who farm with care.

If you are unsure where to begin, ask for the tasting menu. Allergens are marked beside every dish, and the key is on page 9.

Mateo Brandt

CHEF AND CO-OWNER

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The main dining room, before service



TO BEGIN

Starters

Prawn vol-au-vent — 16

Butter-poached prawns, tarragon velouté, laminated pastry, micro herbs.

G D E S

Roast beetroot and goat's curd — 13

Heritage beetroot from the wood oven, whipped curd, candied walnuts, sherry vinegar.

V D N

Smoked haddock chowder — 12

Leeks, waxy potato and cream, finished with chives and a slice of warm soda bread.

G D F

Wild mushroom on sourdough — 14

Chestnut mushrooms in thyme butter, a soft egg, shaved aged Gouda.

V G D E

House-cured trout — 15

Pickled cucumber, dill crème fraîche, rye crisp.

G D F

FROM THE FIRE

Mains

Seared halibut — 34

Pea and mint risotto, blistered green beans, charred citrus, pea shoots.

D F

Beef fillet, 220 g — 42

Glazed heritage carrots, baby corn, braised onion, broccoli, red wine jus.

D

Applewood lamb shoulder — 36

Twelve hours in the embers, white beans, salsa verde, charred lemon.

G

Chestnut and leek pie — 28

Buttery shortcrust, roast celeriac purée, pickled walnuts, mustard greens.

V G D E N

Saffron gnocchi — 26

Brown butter, sage, roasted squash, toasted pumpkin seeds.

V G D E

> “Fire is the only seasoning we never run out of.”

Sides, 8 each: charred hispi cabbage, new potatoes in rosemary butter, bitter leaf salad.


Halibut


Beef fillet



TO FINISH

Sweet things

Desserts are made each morning by our pastry chef, Noor Haddad. The tart is a house favourite and sells out by nine.

Dark chocolate tart 12

Ganache in a cocoa crust, fresh figs, blackberries, pistachio, orange.

G D E N

Burnt honey panna cotta 11

Wildflower honey, poached quince, oat crumb.

D G

Pear and almond crumble 11

Warm, with vanilla ice cream.

G D N

Affogato 9

Espresso over vanilla gelato; add a measure of amaretto, 6.

D

Tasting menu	Five courses chosen by the kitchen, 92 per person. Wine flight to match, 58. Whole table only.
Cheese	Three from our regional board with quince and oat biscuits, 18.
Coffee and tea	Single-origin filter or espresso 4.5, loose-leaf tea 5, petits fours 6.
Children	Half portions of any main at two-thirds the price. Please ask.



BY THE GLASS OR THE BOTTLE

The wine list

SPARKLING

Crémant de Loire Brut — 14 / 68
Maison Aubrel · NV · chenin blanc

Franciacorta Brut — 16 / 78
Cantina Rivalta · NV · chardonnay

Blanc de Noirs — 19 / 92
Hollow Ridge, England · 2020

ROSÉ AND ORANGE

Côtes de Provence Rosé — 13 / 54
Château Lavandou · 2024

Skin-contact Pinot Gris — 15 / 62
Vigna Alta, Friuli · 2023

WHITE

Chablis Premier Cru "Montée Claire" — 22 / 92
Domaine Verchère · 2022

Sancerre — 17 / 74
Domaine des Pierrelles · 2023

Savennières — 18 / 76
Clos des Aubiers · 2021 · chenin blanc

Albariño — 14 / 58
Bodega Marisal, Rías Baixas · 2023

Grüner Veltliner — 13 / 52
Weingut Haldenau, Kamptal · 2023

Chardonnay — 16 / 66
Ridgeback Cellars, Oregon · 2022

Everything on these two pages can be poured by the glass on request, and the sommelier will happily open a half bottle of any wine under 80. Ask to see the reserve list: eleven older vintages that did not fit on the page.

Prices are per 150 ml glass / per 750 ml bottle. Reds, dessert wines and low-alcohol drinks continue overleaf. Wines are listed from lightest to fullest within each style.



CONTINUED

Red, sweet and zero proof

RED

Fleurie Domaine Brillac · 2023 · gamay	14 / 60
Bourgogne Pinot Noir Domaine Lacombe · 2022	18 / 78
Chinon Clos Sainte-Anne · 2022 · cabernet franc	15 / 64
Rioja Reserva Bodegas Altavista · 2018	15 / 64
Malbec Finca Ramos, Mendoza · 2021	13 / 52
Syrah, Northern Rhône Domaine Pellerin · 2021	24 / 96
Barolo "Bricco Alto" Cascina Orsolini · 2019	– / 118

DESSERT AND AFTER

Late-harvest Riesling Weingut Haldenau · 2021 · 75 ml	12
Tawny port, 20 year Quinta do Sobral · 50 ml	14
Calvados, 12 year Pays d'Auge · 40 ml	13

ZERO PROOF

Verjus and thyme spritz Green grape, lemon, soda	8
Smoked tea cold brew Lapsang, orange peel, honey	7
Alcohol-free sparkling Elderflower, pear	9

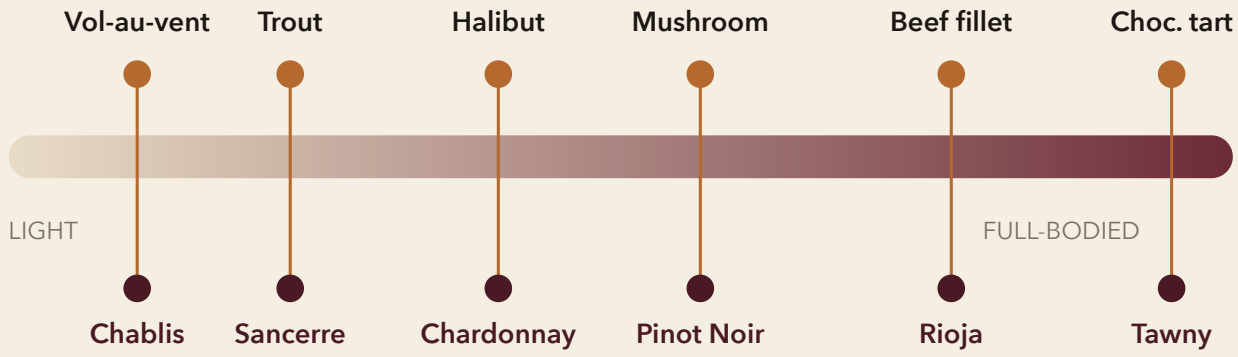
Not sure what to pour with your dinner?

Our sommelier has matched a wine to every dish on the menu. See the pairings on page 8 →

CHOSEN BY INES VALCOURT, SOMMELIER

Pairings

We match the weight of the glass to the weight of the plate: crisp and mineral for shellfish and trout, silky reds for the fillet, something sweet and nutty for chocolate.



Dishes (copper) above, matching wines (burgundy) below, placed by weight and richness.

Prawn vol-au-vent	Chablis Premier Cru, Verchère 2022. Chalk and green apple lift the tarragon cream.
Cured trout	Sancerre, Pierrelles 2023. Citrus and flint against the dill and pickle.
Seared halibut	Chardonnay, Ridgeback 2022. Round enough for the risotto, fresh enough for the citrus.
Mushroom, pie, gnocchi	Bourgogne Pinot Noir, Lacombe 2022. Earthy, soft, and kind to butter and sage.
Beef fillet	Rioja Reserva, Altavista 2018. Vanilla and dark cherry with the red wine jus.
Lamb shoulder	Syrah, Pellerin 2021. Pepper and smoke to meet the embers.
Chocolate tart	20-year tawny port, Quinta do Sobral. Walnut and fig meet cocoa.

> “The best pairing is the one you enjoy. We only ask that you let us pour you a taste first.”

WINE FLIGHT WITH THE TASTING MENU, 58

BEFORE YOU ORDER

Allergen key

- G — Gluten (wheat, rye, barley, oats)
- D — Milk and dairy
- E — Eggs
- F — Fish
- S — Crustaceans and shellfish
- N — Tree nuts
- V — Vegetarian
- VG — Vegan on request

Our kitchen handles all of the above, so we cannot guarantee that any dish is free from traces. Please tell your server about any allergy or intolerance before you order and we will plan your meal with the kitchen. Gluten-free bread and a vegan tasting menu are available with 48 hours' notice.

GOOD TO KNOW

Hours	Dinner Tuesday to Sunday, 5:30 pm to 10:30 pm. Sunday lunch, 12 noon to 3 pm.
Corkage	28 per bottle, one bottle per table of four. Not applied to bottles from our list.
Private dining	The Cellar Room seats up to 24, with a set menu and a dedicated sommelier.
Children	Welcome until 8 pm. High chairs and half portions on request.
Accessibility	Step-free entrance on Mill Lane, accessible restroom, large-print menus.
Service	Not included. A discretionary 12.5% is added for tables of six or more.
Dress	Come as you are. The fire is warm.

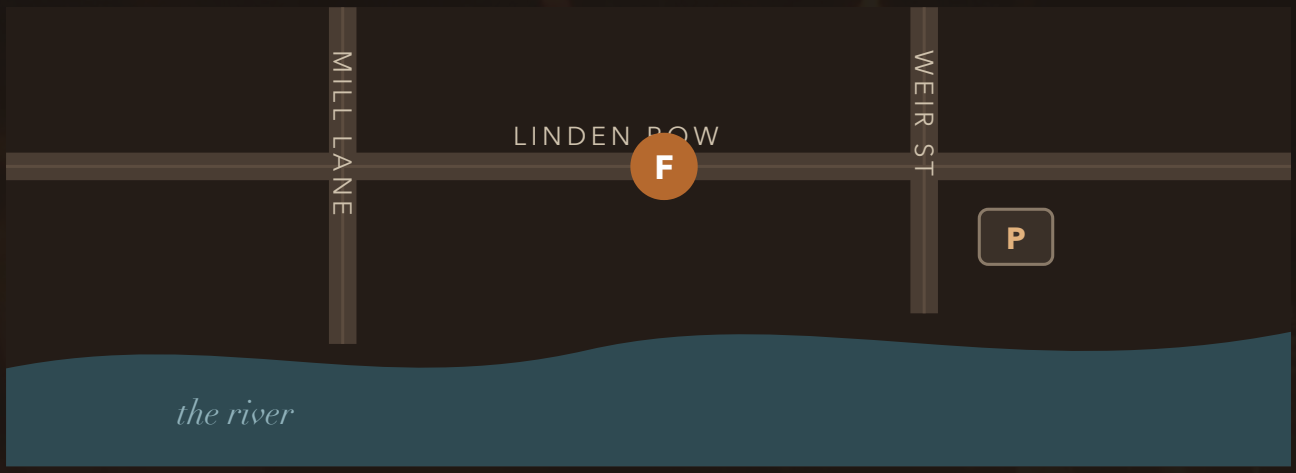
> "We would rather you ask a hundred questions than have one worry."

Mateo Brandt, chef and co-owner

RESERVATIONS

Save a table by the fire

Tables are held for fifteen minutes. Tables of six or more should book at least a week ahead; for the Cellar Room, a month.



F · Fennel & Ember, 14 Linden Row P · Weir Street garage, 2 minutes on foot. Illustrative map, not to scale.

Reservations desk

TUESDAY TO SUNDAY, FROM 2 PM

+1 (555) 010-4410

tables@fennelember.example

Private dining

UP TO 24 GUESTS

+1 (555) 010-4411

events@fennelember.example

RESERVE ONLINE fennelember.example

14 Linden Row, Riverside · Step-free entrance on Mill Lane

> “A good fire, warm bread and people who care. We will keep the seat by the window for you.”

Fennel & Ember is a fictional restaurant, created as sample content for the FlipKraft flipbook plugin. Names, dishes, wines, prices and contact details are invented; the wine producers do not exist.

Photographs from Unsplash: cover and back cover, Raúl Mermans García · dining room, Sara Abilova · starter, Anima Visual · halibut and beef fillet, Jessica Hearn · chocolate tart, Ruth Georgiev · wine cellar, Liv Kao · bottles, Hermes Rivera.