

Andaz Hotel Liverpool Street

London Restaurant Week

Catch

Starters

Balsamic braised **beetroot**, goat's curd, brioche,
Macadamia pesto

Smoked "**loch fyne**" **salmon**, ratte potato, leek, sour cream

Slightly smoked **Cornwall sea trout tartar**, caviar
Champagne cucumber mousse
(Supplement 2 £)

Tarragon pickled **cockles**, sprouting broccoli puree, crème fraise

South Devon **crab consommé** & cake, ginger
(Supplement 2 £)

Main courses

Organic **salmon & parsley fishcakes**, sautéed vegetable julienne,
Citrus volute

Crispy fried **haddock**, brown shrimps, confit garlic
Roasted cauliflower puree

Stuffed **corn-fed chicken breast**, pancetta, carrot, polenta

Pan roasted **black bream**, sweet corn puree,
Wild mushroom gnocchi
(Supplement 4 £)

Pan fried **potato noodles**, red onions, mushrooms, cherry tomatoes

Dessert

Date & sticky toffee pudding, banana sorbet

Apple & caramel mousse, apple compote

Selection of **ice-cream & sorbet**

Baked **goats cheese**, rosemary honey, sour cherries