



AN*d*AZ™

LONDON
LIVERPOOL STREET

SPRING / SUMMER 2026

LUNCH & DINNER MENU

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£85.00 Set Menu - Everyone has the same starter, main, dessert. Dietaries catered for separately

£100.00 Pre-Selected Choice Menu - Guests select in advance from 3 starters, 3 mains and 3 desserts

Starter

Gazpacho, pickled cucumber, sourdough croutons, Spanish extra virgin olive oil
(Sulphites)

Grilled baby leeks with Romesco, toasted almond nibs
(Nuts, Sulphites)

Heirloom tomato, English strawberry, pesto, burratina
(Dairy, Sulphites)

Confit pulled duck leg, bitter leaf niçoise
(Mustard, Fish, Sulphites, Egg)

House cured chalk stream trout, rhubarb gel, curly endive, cherry tomato and hazelnut salad
(Fish, Sulphites, Mustard, Nuts)

Main

Miso marinated grilled watermelon, roasted sesame dressing, pak choi
(Soy, Gluten, Sesame)

Corn-fed chicken breast, asparagus and hazelnut risotto, lavender jus
(Sulphites, Nuts, Dairy)

Grilled rib eye, roasted jersey royal and broad beans salad with red wine jus
(Dairy, Sulphites)

Roasted monkfish, seafood risotto, bisque
(Fish, Crustacean, dairy, Sulphites)

Confit Chalk stream trout, swede berigoule, shaved fennel & citrus salad, wild garlic Veloute
(Fish Sulphites, Dairy)

Dessert

Vegan mango and mint pannacotta
(Soy, Sulphites)

Summer berry pavlova with creme fraiche quenelle
(Egg, Dairy, Sulphites)

Lemon cheesecake, summer berry sorbet
(Dairy, Egg, Gluten)

Ice cream brulee with rhubarb compote
(Egg, Dairy, Gluten, Sulphites)

Includes Tea, Coffee and Petit Fours