

# London Restaurant Festival Sample menu

1st to 31st October 2023

## Starters

Salmon and mackerel tartare, potato salad, seaweed, dill, mustard, trout roe  
Guinea fowl and quail salad, Jerusalem artichoke, white cabbage, muscat grape,  
truffle honey  
Cave aged Cheddar soufflé, celery, pickled walnut, cider butter sauce (v)

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## Mains

Roast Cornish cod, grilled fennel, parsley, shallots, mussel and ginger aioli  
Hereford ox cheek, carrots cooked in brown butter, cep, preserved lemon,  
chives  
Hen of the woods mushroom, potato gnocchi, English wasabi, black garlic (v)

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## Desserts

Dark chocolate tart, Earl Grey, toasted almond ice cream  
Muscovado and thyme pudding, Granny Smith apple, hazelnut ice cream  
Vanilla yoghurt delice, lime, jasmine sorbet

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Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

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Three courses with a complimentary glass of Champagne £48 per person.  
Wine pairing £43 supplement per person for 3 courses.  
Wine pairings are subject to changes

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v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

## OETKER COLLECTION

Masterpiece Hotels

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As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

