All prices are inclusive of VAT

Gratuities are at our Guest's discretion

In accordance with the Weights & Measures Act of 1985, the measures for the sale of Gin, Vodka, Whisky and Rum on this premises is 25 ml and 50ml or multiples thereof.

Please be aware the availability of our wine vintages is according to our supplier.

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020 7631 8235

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two twenty two
at The Landmark, London

CHAMPAGNE AND SPARKLING

	Glass 125ml	Bottle
Drappier Brut Carte Blanche NV	14.50	65.00
Taittinger Brut Réserve NV	16.50	80.00
Pol Roger Brut Réserve NV		100.00
Taittinger Prestige Rosé NV	18.00	100.00
Prosecco Casa Santa Orsola	10.50	45.00

FRUITY AND DISTINCTIVE WHITES

	Glass 125ml	Glass 175ml	Bottle
Gavi di Gavi Casetta 2011 Piemont, Italy	9.00	10.25	36.00
Albarino Miudiño Rios 2010 Rias Baixas, Galicia, Spain			44.00
Riesling, Domaine Haegelin 2010 Alsace, France	9.00	10.50	37.00
Chardonnay, Alpatagua 2011 Central Valley, Chile	8.50	10.00	30.00
Viognier, Domaine de Durban 2011 Rhone Valley, France			35.00
Bianco Toscana 2011 Veroni, Italy			33.00
Albariño Miudiños Rios 2010 Rias Baixas, Galicia, Spain			44.00
Côtes du Rhone, Domaine Guigal 2010 Rhone Valley, France	8.75	10.00	31.00

FRESH, DRY AND CRISP WHITES

	Glass 125ml	Glass 175ml	Bottle
Pinot Grigio di Pavia 2011 Pavia, Italy	8.75	9.50	29.00
Picpoul de Pinet, Rafegue 2007 Languedoc, France	8.50	9.50	36.50
Sauvignon Blanc, Boulder Bank Road 2010 Marlborough, New Zealand	8.50	9.75	29.50
Chablis, Château de Maligny 2011 Burgundy, France	9.75	10.50	38.00
Sancerre Domaine de Naudet 2010 Loire Valley, France	8.75	10.00	31.00
Mindiarte, Alta Blanco 2011 Rioja, Spain	8.00	9.75	31.00

NIBBLES

Bucket of chunky chips or spiced wedges
3.60

Marinated olives
3.50

Spice roasted mixed nuts
3.50

Tortilla chips served with guacamole, salsa and sour cream dips
6.40

SHARING PLATTERS

Please select
Your three favourites for £17.50
Or
Your four favourites for £18.50

Hummus with mini pita bread

Parma ham with Parmesan shavings

Salmon Teriyaki

Crab Mayonnaise on toasted ciabatta bread

Your choice of mini pork or beef sausages, with a chive mash

Mini Croque Monsieur

Harissa chicken skewer with a minted yoghurt dip

Mini lentil and peas samosa with spicy coriander dip

Plaice Goujons with tartare sauce

Crudities with Coriander Hummus

Smoked aubergine puree with mini pita bread

Mini cheeseburger with tomato relish

Filo wrapped tiger prawns with chilli dip

Chicken satay with peanut sauce

Skewers of tiger prawns with shallots and paprika

Thai fish cakes with sweet chilli sauce

Recommended for 2 to 3 people to share

SOFT DRINKS

£3.60

Coca Cola

Coca Cola Diet

Tonic Water

Slim Line Tonic

Ginger Ale

WATER

H²Ousewater
Still, Sparkling or Lightly Sparkling
37.5cl £3.80
75cl £4.60

Evian
75cl £5.65

San Pellegrino
75cl £5.20

TEA PALACE SELECTION OF TEAS, HERBAL TEAS AND INFUSIONS

£5.65

Landmark blend
English breakfast
Earl grey
Japanese bancha
Organic rooibos
Organic peppermint
Organic camomile flowers

HOT BEVERAGES

£4.85

Americano
Espresso
Ristretto
Caffe' Macchiato

£5.65

Double espresso
Cappuccino
Café latte
Mochaccino
Hot Chocolate

LIQUEUR COFFEE

£10.00

Irish Coffee
with Jamesons

French Coffee
with Cognac

Calypso
with Tia Maria

Bailey's Coffee

LIGHT, ELEGANT & FRUITY REDS

Fleurie, Jeanne Gallette 2010 Beaujolais, France			38.00
Valpolicella Casa Sant'Orsola 2010 Veneto, Italy			31.00
Apaltagua Reserva Pinot Noir 2011 Curico Valley, Chile	9.25	10.00	29.00

MEDIUM BODIED, BALANCED REDS

Merlot, Reserve de Rafegue 2011 Languedoc, France	8.00	9.25	26.50
Côtes du Rhônes, Guigal 2009 Rhône Valley, France	10.00	11.50	38.00
Montepulciano d'Abruzzo Collezione 2011 Abruzzo, Italy	8.50	9.75	28.00
Rioja Bodegas Ugarte, 2010 Rioja, Spain	9.00	10.25	35.00

FULL BODIED & RICH REDS

Crozes Hermitage, Alain Graillot 2009 Rhône Valley, France	10.25	12.00	53.00
Viña Pilar Roble Callejo 2008 Ribera del Duero, Spain	9.50	10.00	33.50
Agua Viva Malbec Reserva 2010 Mendoza, Argentina			29.50
Shiraz, Stonemason 2010 Currency Creek, Australia			32.00

ROSE WINE

Château Minuty Moments 2010 Côtes de Provence, France			55.00
Anjou Rosé, Domaine Bonhomme 2011 Loire Valley, France	10.00	12.00	55.00
Pinot Grigio 2011 Veneto, Italy	7.45	8.75	25.00

COCKTAILS

OUR CREATIONS
£12.85

Long

The Golden Age
Named after the particular era when our Landmark was conceived. Citric and refreshing drink blending Grey goose L'Orange vodka with fresh passion fruit and orange fruit. Topped-up with Ginger ale and a hint of bitters.

Maple's Fizz Cocktail
Inspired by the first owner of the Landmark, Sir John Blundell Maple the concoction has been designed featuring Malted maple syrup, Bacardi Oakheart and Canadian Club with Lemon bitters and Fizz

Martini

The Landmark
Paying tribute to the name of our house, the unusual potation of red wine, calvados and Cointreau with lime juice, is aromatic and full of character making it a perfect cocktail for any occasion.

The Kremlin
After the WWII our hotel was used as offices of the railway. Therefore the name of this aperitif styled cocktail is coming from the way of how the members of the railway used to call our building. The drink is a subtle mix of Stoli Elite with Stregga and cherry Brandy touched by basil leaves with pinched of pepper and Peychauds's bitters.

Short on the rocks

Sir Edward Watkin's Dream
Back at the end of 1800's Sir Watkins dreamt with establishing a great rail network linking his own Great Central Railway to Europe via a Channel tunnel. We have decided to express his dream through a combination of Jack Daniel's, Amaretto & Chuncho bitters with citrus and egg white.

SCOTCH WHISKY

Blended
Dewars £7.75
Chivas Regal £9.75
Johnnie Walker Black Label £9.50

Malts Light and Gold
Dalwhinnie £10.00
Glenfiddich £10.00
Glenmorangie £10.00

Malts Dark and Rich
Laphroaig 10 years £10.00
Macallan £10.00
Oban £10.00
Lagavulin £10.00
Talisker 10 years £10.00

IRISH WHISKEY
Jameson's £9.00
Bushmills £10.00

BOURBON AND TENNESSEE WHISKIES
Jack Daniel's £9.00
Woodford Reserve £9.50
Makers Mark £9.50

CANADIAN WHISKY
Canadian Club £8.50

COGNAC
Martell VS £9.25
Remy Martin VSOP £9.75
Hennessy VSOP £9.75
Hennessy XO £21.55

ARMAGNAC
De Montal XO £14.90

LIQUEURS £8.00
Amaretto
Baileys
Cointreau
Frangelico
Grand Marnier
Kahlua
Limoncello
Malibu
Sambuca

APERITIFS AND BITTERS £8.00
Martini
Campari
Pimms No. 1

DRAUGHT BEERS

	Pint	½ Pint
Carlsberg Export	4.50	3.10
Guinness	5.00	3.30
Peroni	5.20	3.50
Tetley's	4.50	3.10

BOTTLED BEERS
£5.00

Asahi
Becks
Budweiser
Budvar
Corona
Leffe
San Miguel

CIDER
£5.00

Magners Cider

SPIRITS

VODKA
Smirnoff £8.00
Absolut £8.00
Belvedere £9.75
Grey Goose £10.80
Stolichnaya elite £12.85

GIN
Gordon's £8.00
Beefeater £8.75
Bloom £9.00
Bombay sapphire £9.25
Hendricks £8.75
Plymouth £8.75
Tanqueray £9.25
Tanqueray 10 £12.85

RUM
Bacardi superior £7.75
Bacardi 8 years £10.00
Mount Gay £8.50
Myers dark Rum £8.50
Havana Club 7 years £9.00

TEQUILA
Jose Cuervo Silver £7.75
Jose Cuervo Reposado £8.50

Edis's Special
A beauty made drink has been tought in memory of our architect Robert William Edis. Madagascan Vanilla Tea and Cinnamon infused gin shaken in egg white and lemon with Peychaud's bitters.

Drinks prepared with Sparkles

Gothic Revival
This fruity sparkling cocktail makes allusion to our architectural heritage mastered in our façade. A simple well-balanced beverage composed by calvados and apple juice with a mashed of blueberries toped-up with bubbles.

1899
Dating the first year our house was open. This drink rich in blackberries with Drambuie it's washed in Pernod which gives a particular anise flavour to this Champagne cocktail.

THE CLASSICS
£12.85

Long

Fish House Punch
Some stories related this cocktail to Christmas 1848 in Philadelphia, where apparently this refreshing drink was for commemorating the first time women were allowed fishing. Cognac and golden rum go through peach and lemon with some fizz to create a refreshing aperitif styled drink.

Straits Sling
This is an old style version of the well-known Singapore sling before being immortalized by the Long Bar at The Raffles Hotel. The usual gin, Benedictine and cherry brandy were then with dash of angostura and orange bitters topped-up with soda water.

If you would like a cocktail that does not appear on our menu, please ask and our Bartenders will be pleased to accommodate your request

Martini

The flame of love

Dean Martin tired of drinking martini challenged his bartender (Pepe Ruiz) for a different drink. He came out with this beautiful twist of a Vodka martini with Fino Sherry and flamed orange zest, which become as well one of the Frank Sinatra's favourites.

Hemingway daiquiri

Cocktail designed in La Floridita bar in Cuba. This drink specially made for Ernest Hemingway who preferred his daiquiri with no sugar had Rum, maraschino cherry liquor with pink grapefruit and lime juice.

Short on the rocks

Trader Vic's Mai Tai

In 1934 Vic developed the idea of creating a cocktail, which match the Polynesian and Asian fusion food that he used to serve in his restaurant. The result is a refreshing drink composed by aged rum, lime, orange Curacao liquor and almond syrup.

Negroni "Sbagliato"

Or "wrong" Negroni is the idea of a Bartender of pouring Prosseco instead of gin. We believe this cocktail is so "right" at any time that we couldn't resist to put in our menu. Campari, Vermouth Rosso and toped-up with Prosseco.

Sparkles

D'artagnan

This cocktail name after a Legend from Gascoigne region in the south of France, it's simply the blend of Armagnac and Grand Marnier with lemon in brut Champagne, making this drink a perfect aperitif.

Seelbach

Cocktail rediscovered in 1995 after being lost during the prohibition period in America. Its recipe which dates back to 1905 has bourbon Cointreau with Peychaud's and Angostura bitters. Not suitable for costumer who likes fruit cocktails.

THE GIN & TONIC'S

£11.85

Bloom Gin

Bloom Gin, Schweppes tonic water
and Fresh strawberries

Gin Mare

Gin Mare with Schweppes tonic water,
and Fresh rosemary

London Gin

London Gin with Schweppes tonic water,
and Fresh mint

Sipsmith Gin

Sipsmith gin with Schweppes tonic water,
And a twist of lime

THE VIRGIN'S...

£9.75

Bloody Mary

The Landmark twist on the virgin Bloody Mary with fresh basil and tomato

Virgin Mojito

Fresh mint with a twist of lime and sugar syrup and choose your flavour

Smoothie

All berries, banana and cranberry juice

Virgin Colada

An amazing tropical mocktail, fresh pineapple, coconut cream mixed with pineapple juice