



# WINTER GARDEN

## **Appetisers**

### **Roasted butternut squash soup (v)**

Parmesan and toasted pinenuts

### **Seared mackerel**

cumin, beetroot salad and basil vinaigrette

### **Smoked ham salad**

watercress, cucumber and grapefruit dressing

### **Artichoke salad (v)**

baby artichokes, parsley and olive oil

### **Steak tartare**

beef fillet, capers, shallots, chilli and parsley

### **Seared baby squid**

rocket and lemon oil

### **Smoked Scottish salmon**

traditional garnishes

### **Caesar salad**

baby gem, free-range egg, aged parmesan, anchovies  
and king prawns or grilled chicken

**Two courses £31**

**Three courses £36**

## Mains

### Roasted Sirloin or Ribeye of Casterbridge beef

Yorkshire pudding, roast potatoes, seasonal vegetables and red wine sauce

### Roasted Loin of Denham Estate pork

crackling and apple sauce

### Roasted Shoulder of Casterbridge lamb

mint sauce

*Our Sunday Roasts are served with roasted potatoes and seasonal vegetables*

### Pan roasted salmon

fennel, roasted red peppers and sauce vierge

### Saffron chicken breast

chestnut mushroom, bacon and sautéed potatoes

### Fish and chips

beer battered cod, sole and plaice, mushy peas, chips and tartar sauce

### Hand-made prime Angus beef burger

served with chips, plain or with mature cheddar and sweet cure bacon

### Lobster club sandwich

toasted sourdough with lobster, avocado and lemon mayonnaise

### Wild mushroom risotto (v)

baby spinach and truffle oil

### Linguine pasta (v)

sun-blushed tomato, aubergine, fresh basil and Pecorino cheese

## Landmark Favourites

All Landmark Favourites include two side dishes of your choice

### Seabass

fillet seared and salsa verde

### Lemon sole

grilled with brown shrimp and caper butter sauce

## Sides

£3 each

Tender stem broccoli  
Honey glazed carrots  
Baby spinach  
Chunky chips

Fine beans and shallots  
Olive oil mash  
Rocket and shaved Parmesan  
Saffron rice

Prices are inclusive of VAT at the prevailing rate  
Gratuities are at the discretion of our guests

## Desserts

### Warm caramelised apple

granny smith sorbet, Cavaldos and cinnamon sauce

### Chocolate delice

pistachio and griotine cherries

### Baileys crème brulee

mandarin sorbet and almond biscotti

### Sticky toffee pudding

butterscotch sauce and vanilla ice cream

### Spiced poached pear

honeycomb and white chocolate parfait

### Seasonal British cheese

celery, pear chutney and lavash bread

### Home made ice creams and sorbets

please ask your waiter for today's selection

## Coffee

Colombian coffee	£6.50
Decaffeinated coffee	£6.50
Cappuccino	£6.50
Latte	£6.50
Americano	£6.50
Espresso	£6.10
Double espresso	£6.75
Ristretto	£6.10
Mochaccino	£6.50
Hot chocolate	£6.50
Iced coffee	£6.50
Iced Mochaccino	£6.50
Iced Chocolate	£6.75

## Tea

English Breakfast	£6.50
Earl Grey	£6.50
Assam Superior	£6.50
Finest Darjeeling	£6.50
Jasmine	£6.50
Japanese Bancha	£6.50
Smooth Carmel	£6.50
Organic Rooibos	£6.50
White Peony	£6.50
Lapsang Suchong	£6.50
Pure Organic Vervaine	£6.50
Organic Chamomile	£6.50
Fresh Mint	£6.50

## Wine by the Glass

<b>Champagne selection</b>	Gls. 150ml	
<b>Taittinger Reserve, Brut, N.V.</b> <i>Lively fresh citrus and honey flavours on the palate</i>	£17	
<b>Taittinger Rosé, Brut, N.V.</b> <i>Velvety champagne with flavours strawberries</i>	£19	
<b>White wine selection</b>	Gls. 125ml	Gls. 175ml
<b>Pinot Grigio, Provincia di Pavia, Italy 2010</b> <i>Light in style with citrus and green apples notes</i>	£10	£12
<b>Boulder Bank Road, Sauvignon Blanc, New Zealand 2010</b> <i>Dominant crisp tropical persistent finish</i>	£11	£13
<b>Gavi di Gavi Casetta 2009</b> <i>Characteristic, delicate bouquet. Dry and fresh in taste</i>	£12	£13
<b>Chablis, Château de Maligny 2008</b> <i>Subtle flower aromas with a hint of apricot</i>	£11	£13
<b>Sancerre, Clos des Bouffants, France 2008</b> <i>Excellent balance with dry and clean flavour</i>	£12	£13
<b>Red wine selection</b>	Gls. 125ml	Gls. 175ml
<b>Merlot del Veneto, Italy 2009</b> <i>Light, with a hint of red fruits flavours, elegant young wine</i>	£12	
<b>Mindiarte Rioja Alta Crianza, Spain 2007</b> <i>Smooth structure with flavours of black cherries and overripe plums</i>	£11	£13
<b>Fleurie Jeanne Galette, France 2009</b> <i>Good expression of red fruits, round tannins</i>	£11	£13
<b>Château Neuf du Pape, Domaine de Nalys, France 2008</b> <i>Notes of tanning, with ripe black fruits flavours and spices</i>	£13	£15
<b>Crozes Hermitage "la Touviere" Boissy Delaygue 2009</b> <i>Very Aromatic and fruity with black currant and cinnamon flavours</i>	£13	£14
<b>Rose wine selection</b>	Gls. 125ml	Gls. 175ml
<b>Pinot Grigio, Veneto, Italy 2010</b> <i>Refreshing rose wine with ripe flavours of strawberries</i>	£10	£12