



at The Landmark London

STARTERS & SALADS

<i>Cream of wild mushroom soup</i>	£7	<i>Beef carpaccio with rocket, truffle oil and Parmesan</i>	£10
<i>Prawn cocktail, baby prawns, lettuce and Marie Rose sauce</i>	£9	<i>Warm salad of chargrilled aubergine and tomato, glazed goats cheese and focaccia croutons</i>	£9
<i>Cornish crab salad with avocado baby gem and crème fraîche</i>	£10	<i>Warm fillet of slow cooked salmon, grilled asparagus and new potato salad</i>	£9 £16
<i>Sashimi of tuna, salmon and seabass with wasabi, pickled ginger and soy sauce</i>	£9	<i>Grilled yellow fin tuna with green beans, new potatoes, olives, organic leaves and cherry tomatoes</i>	£21
<i>Scottish smoked salmon, capers and horseradish</i>	£10	<i>Classic Cesar salad</i>	£8 £15
<i>Grilled and marinated, vegetables, mozzarella with balsamic olive oil</i>	£9	<i>with grilled corn fed chicken breast</i>	£9 £16
		<i>with Cajun marinated salmon fillet</i>	£9 £16

PASTA & RISOTTO

<i>Wild mushroom risotto with Parmigiano-Reggiano</i>	£8	£16	<i>Tiger prawns linguini, chilli, basil and vine cherry tomatoes</i>	£19
<i>Tagliatelle pasta, roasted peppers with artichokes, cherry tomatoes and olives</i>	£9	£17	<i>Crab spaghetti with chilli, parsley and lemon oil</i>	£10 £19

SANDWICH SELECTION

<i>The Landmark Club sandwich – Corn fed chicken, sweet cure bacon, tomato, free range egg, lettuce and mayonnaise</i>	£14	<i>Seafood Club sandwich - Smoked Scottish salmon, Norwegian prawns, avocado with Marie Rose sauce</i>	£15
<i>Vegetarian Club sandwich - Buffalo mozzarella with tomato, avocado and basil</i>	£14		

MEAT GRILLS

Our beef is sourced from the four Buccleuch estates in Dumfriesshire, south west Scotland

<i>Buccleuch Fillet steak 200 gr, chips and sauce Béarnaise</i>	£29	<i>Hand-made prime Angus beef burger served with chips</i>	£16
		<i>add mature cheddar and sweet cure bacon</i>	£17
<i>Buccleuch Prime rib eye steak 225 gr, chips and sauce Béarnaise</i>	£24	<i>or Portobello mushrooms and pesto</i>	£17
		<i>or with grilled vegetables and mozzarella</i>	£17

MAIN COURSES

<i>Battered cod and chips, peas with tartare sauce</i>	£17	<i>Steak tartare, rocket salad and French fries</i>	£19
<i>Grilled Calves liver and bacon, creamed potato and devilled sauce</i>	£19	<i>Confit Gressingham duck leg, sauté potatoes, green beans, lentil sherry vinaigrette</i>	£17
<i>Grilled fillets of plaice, fennel, asparagus and rocket, lemon and herb oil</i>	£18	<i>Moroccan style chicken, saffron cous cous, grilled vegetables and preserved lemon</i>	£18
<i>Grilled sea bass with crab and chilli risotto</i>	£20	<i>Thai green chicken curry, jasmine sticky rice</i>	£18
<i>Bread crumbed escalope of veal "Holstein" served with hens egg and fries</i>	£20		

DESSERT MENU

<i>Cheese platter - Brie, Cornish yarg, Stilton, Cheddar, pecan bread, pear and apple chutney</i>	£9	<i>Warm bramley apple pie served with clotted cream ice cream and custard</i>	£7
<i>Vanilla crème brûlée served with butter shortbread</i>	£7	<i>Warm chocolate fondant with salted caramel ice cream</i>	£7
<i>Raspberry tiramisu, almond biscotti</i>	£7	<i>Banana split - strawberry, vanilla and chocolate ice cream</i>	£9
<i>Exotic cooler - mango and coconut sorbet, passion fruit, mango jelly and passion fruit with whipped cream</i>	£7	<i>fair trade banana, vanilla cream, chocolate sauce and toasted almond</i>	

All prices include VAT.

Gratuities are at our guest discretion