

A LA CARTE MENU

APPETISERS

Ceviche of Scottish Salmon

Mango, kumquat and crème fraiche
£12

Heritage Beetroot Salad

Burrata cheese, basil and honey comb
£11

Cornish Crab

Avocado, coriander and Granny Smith apple
£13

Croquette of Slow Cooked Duck Leg

Poached duck egg, baby onions, Alsace bacon and truffle
£10

English Asparagus Soup (v)

Poached quail's egg
£8

MAIN COURSES

Roasted Canon of Cumbrian Lamb

Braised lamb shoulder, roasted artichoke and purée,
tenderstem broccoli
£30

Pan Seared Fillet of Halibut

Pea purée, English asparagus and trompette mushrooms
£28

Roasted Breast of Free Range Chicken

Slow cooked leg and potato croquette, mushroom purée,
glazed baby onions
£24

Pan Roasted Seatrout

Purple potato, mussels and leeks, curry spiced velouté
£26

Open Lasagne of Spring Vegetables (v)

Spinach pasta, English asparagus, peas, broad beans, Ricotta and candied lemon
£18

If you require further information on food allergens, please ask one of our team members.

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

SIMPLY THE WINTER GARDEN

We have created this menu to bring to life some of the great British classics, timeless in their creation and a true “Landmark”.

APPETISERS

Lobster and King Prawn Cocktail
Crisp iceberg lettuce and cocktail sauce
£16

Classic Caesar Salad
Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing
with chargrilled chicken £12 / £18
with grilled king prawns £16 / £22

Smoked Scottish Salmon
Horseradish, capers and shallots
£16

MAIN COURSES

Aubrey Allen’s Dry Aged English Fillet of Beef*
(200g net weight)
£38

Whole Pan Seared Dover Sole*
Brown shrimps, caper nut butter
£39

Roasted Breast of Gressingham Duck
Slow cooked leg, savoy cabbage, braised endive, citrus sauce
£40

Crispy Beer Battered Cod
Chunky chips, mushy peas and tartare sauce
£23

***Our Main Courses are accompanied by one side order and sauce of your choice**
Classic Béarnaise, Peppercorn, Chimichurri and Red wine

SIDE DISHES

£4
Chunky chips, French fries, Mashed potatoes, Buttered new potatoes,
Rocket and parmesan salad, Green beans with shallots, Vichy carrots,
Buttered baby spinach, Grilled tenderstem broccoli

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DESSERTS

£8 each

Chocolate and Hazelnut Delice

Crème fraiche sorbet

Warm Sticky Toffee Pudding

Salted caramel ganache and vanilla ice cream

Rhubarb Tart

Pistachio ice cream

Lemon Meringue Pie

Lime cream

Strawberry and White Chocolate Mousse

Strawberry sorbet

Selection of British Cheeses

Crisp bread and quince jelly

Your choice of four cheeses

£12

Cashel Blue (Ireland)

A hand-made, mildly blue veined and slightly acidic cheese with a creamy texture, made from cows milk.

Tor Pyramid (England)

A soft goats' cheese with an ash coating. Matured for 2-3 weeks.

Sheep Rustler (England)

A subtle but sweet flavoured unpasteurised cheese. This semi-hard rind washed cheese, is aged to around five months with a clean and nutty flavour.

Roll Right (England)

A semi-soft cheese with a buttery texture and blushing, orange-peach coloured rind and a dusting of white moulds.

Lincolnshire Poacher (England)

An artisan cheddar-style cheese made on the eastern edge of the beautiful Lincolnshire Wolds. Poacher has an earthy and powerful taste that is nuttier than a mature cheddar with overtones of an aged alpine cheese.

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