
**GREAT
CENTRAL**
BAR | RESTAURANT

The Landmark
LONDON



SHARE YOUR EXPERIENCES WITH US ON TRIPADVISOR



STARTERS

PRAWN COCKTAIL Baby prawns, crisp lettuce and Marie Rose sauce	12
BUFFALO MOZZARELLA Crisp artichoke, pear, honey	10
SMOKED SCOTTISH SALMON Capers, shallots and horseradish cream, warm blinis	11
CRISPY CALAMARI Chilli and citrus mayonnaise	11
CARPACCIO OF BEEF Thinly sliced dry aged beef with rocket, truffle oil and Parmesan	11
YELLOW FIN TUNA TARTARE Cucumber, chilli and lime	12
PAN SEARED SCALLOPS Puy lentils, root vegetables and pancetta	12
SOUP OF THE DAY	8

ARTISAN BREAD With lightly salted butter	4
SOMERSET APPLEWOOD SMOKED MIXED NUTS Mix of peanuts, cashews and almonds	3
NOCELLARA OLIVES Proud green olives considered by many to be the World's best	4

SIDES

FRENCH FRIES	4
MASHED POTATOES	4
SAUTÉED BABY SPINACH	4
FINE BEANS & SHALLOTS	4
PARSLEY NEW POTATOES	4

MAIN COURSES

THAI GREEN CHICKEN CURRY Infused with lime leaf and lemongrass, jasmine sticky rice	19	RISOTTO OF BUTTERNUT SQUASH Shitake mushrooms and Parmesan	9/17
LINGUINE PASTA WITH CORNISH CRAB Garlic, chilli and Thai basil	11/20	ROASTED MAIZE FED CHICKEN BREAST Mashed potato, king oyster mushrooms and French beans, Dijon mustard sauce	20
PAN SEARED SEA BASS New potatoes, baby spinach, brown shrimp and nut butter	22	BLACKENED MISO SALMON Tenderstem broccoli, bok choy and Udon noodles sesame dressing (served medium)	21
BATTERED FILLET OF COD Chunky chips, mushy peas and tartare sauce	19	SPICED LENTILS AND BUTTERNUT SQUASH (VG) Baby spinach, chick peas, vegan feta and coriander.	18
GRILLED YELLOW FIN TUNA New potatoes, green beans, sunblush tomatoes and Harlequin olives	22	CLASSIC CAESAR SALAD Baby gem, lightly dressed with Caesar dressing, anchovy and croutons with grilled corn fed chicken or Smoked Scottish salmon and avocado	20
SLOW COOKED MAROCCAN SPICED LAMB Apricots and cous cous	23		

DESSERTS

VANILLA CRÈME BRÛLÉE Mixed berry compote, butter shortbread	7	WARM APPLE & RHUBARB PIE Clotted cream	7
DARK CHOCOLATE AND APRICOT CAKE Chantilly cream	7	BRITISH CHEESES Stilton, Isle of Mull Cheddar, Waterloo, Kidderton Ash, quince jelly and crackers	11
STICKY TOFFEE PUDDING Milk ice cream, salted caramel sauce	7		

ARTISAN STEAKS AND HOMEMADE BURGERS

AUBREY ALLEN'S ENGLISH RIBEYE 227G 28 days dry aged cut from the rib	28	AUBREY ALLEN'S ENGLISH FILLET 200G 28 days dry aged, lean and well marbled cut from the fillet	32
CHEESE AND BACON BURGER With mature English Cheddar cheese, maple cured bacon, lettuce mayonnaise, tomato, dill pickles and crisp onion rings	18	BUTTERMILK FRIED CHICKEN BURGER Cajun spices, red slaw, lettuce mayonnaise, tomato and dill pickles	18

All steaks are served with chunky chips and a sauce of your choice; red wine, béarnaise or peppercorn.
Burgers are served on a Brioche bun with French fries.

*All prices include VAT. A discretionary 12.5% service charge will be added to your bill.
If you require further information on food allergens, please ask one of our team members.*