

W I N T E R G A R D E N

R E S T A U R A N T

À LA CARTE MENU

APPETISERS

Yellow Fin Tuna Tartare Cucumber, chilli and lime	£12
Smoked Scottish Salmon Horseradish, capers and shallots	£12
Carpaccio of Beef Thinly sliced dry aged beef with rocket, truffle oil and Parmesan	£12
King Prawn Cocktail Crisp iceberg lettuce and cocktail sauce	£12
Heritage Beetroot(Vg) Horseradish, avocado, organic leaves	£10
Buffalo Mozzarella and Heirloom Tomato (V) Aged Balsamic and basil oil	£10
Soup of The Day Toasted sourdough	£8

FROM THE GRILL

Aubrey Allen's English Fillet of Beef 200g 28 days dry aged, lean and well marbled cut from the fillet	£35
Aubrey Allen's English Ribeye 227g 28 days dry aged cut from the rib	£28
Maize fed chicken breast 200g	£24
Scottish Salmon Fillet 160g	£25
Classic Burger Brioche bun with mature English Cheddar cheese, maple cured bacon, lettuce mayonnaise, tomato, dill pickles and French fries	£20

All chargrills are accompanied by one side order and sauce of your choice Classic Béarnaise, Peppercorn, Hollandaise, Red wine, Wild mushroom cream and Salsa Verde

SIDE DISHES

£4

Chunky chips	Fine Beans and shallots
French fries	Sauteed baby spinach
Mashed potatoes	Grilled tenderstem broccoli
Chantenay carrots	Rocket and parmesan salad

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

À LA CARTE MENU

MAIN COURSES

Slow Cooked BBQ Beef Mashed potato, Chantenay carrots and fine beans	£24
Pan Seared Sea Bass New potatoes, broccoli, brown shrimps and nut butter	£24
Thai Vegetable Curry(Vg) Infused with lime leaf, lemongrass and jasmine sticky rice	£20
Prawn Linguine Tiger prawns and spiced tomato sauce	£25
Crispy Battered Cod Chunky chips, mushy peas and tartare sauce	£21
The Landmark Club Maize fed chicken, sweet cured bacon, tomato, free range egg, lettuce mayonnaise and chunky chips	£19
Classic Caesar Salad Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing	
with chargrilled chicken	£12 / £20
with grilled king prawns	£14 / £24

DESSERTS

Sticky Toffee Pudding Ice cream, salted caramel sauce	£8
Classic Crème Brûlée Mixed berry compote, butter shortbread	£8
Warm Chocolate Fondant Passionfruit sorbet	£8
Warm Apple and Cinnamon Crumble Vanilla ice cream and custard	£8
Chocolate and Almond Milk Crèmeux(Vg) Exotic fruit sorbet	£8
British Cheeses Stilton, Isle of Mull Cheddar, Waterloo, Kidderton Ash, quince jelly and lavash crispbread	£12

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BEVERAGES

SOFT DRINKS £4.50

Coke	Ginger Ale
Diet Coke	Tonic
Lemonade	Slim Line Tonic

JUICES £6

Orange	Lemon
Grapefruit	Cranberry
Apple	Tomato

MINERAL WATER

	<i>Small</i>	<i>Large</i>
Evian		£6.00
Perrier/San Pellegrino	£4.50	£6.00
H2O Still/Sparkling	£4.00	£5.00

COFFEE

Filter coffee	£6.50	Café latte	£6.50
Americano	£6.00	Mochaccino	£6.50
Espresso	£6.00	Iced mochaccino	£6.50
Double espresso	£6.50	Iced coffee	£6.50
Café' macchiato	£6.00	Hot chocolate	£6.50
Ristretto	£6.00	Iced chocolate	£6.50
Cappuccino	£6.50		

SELECTION OF TEAS FROM TEA PALACE £6.50

English Breakfast	Smooth Caramel	Organic Chamomile Flowers
Earl Grey	Chinese Sencha	Wild Berris
Finest Darjeeling	Iron Goddess of Mercy	Mango Midsummer
Assam Superior	White Peony	Angel Peach
Organic Rose Grey	Pure Organic Vervaine	Lemon & Ginger
Lapsang Souchong	Love Blossom	
Jasmine with Flowers	Pure Organic Peppermint	
Organic Rooibos	Pure Organic Lime Blossoms	
Madagascan Vanilla	Fresh Mint	

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