

SEASONAL MENU

Appetisers

Seared Cornish Mackerel

Fennel, pickled cucumber, mustard and dill crème fraîche

Heritage Beetroot Tartare (V)

Apples, horseradish and walnuts

Pressing of Free-Range Chicken

Tarragon aioli, baby leeks, toasted sourdough

Jerusalem Artichoke and Pear Salad (V)

Kentish blue cheese, endive and lamb's lettuce

Roasted Cauliflower and Truffle Soup (VG)

Garlic chips

Main Courses

Slow-Cooked Short Rib of Beef (£5 supplement)

Mashed potatoes, Rainbow carrots, baby onions, lemon thyme sauce

Pan-Roasted Cod Fillet

New potatoes, baby gem, runner beans and chive butter sauce

Slow-Cooked Free-Range Chicken

Mousseline potato, chestnut mushrooms, red wine sauce

Orecchiette Pasta (V)

Roasted red peppers, sun blushed tomato and basil pesto

Butternut Squash Risotto (Vg)

Baby spinach, pickled walnuts and maple syrup

Desserts

Valrhona Dark Chocolate Mousse

Hazelnut financier, Bourbon ice cream

Warm Apple Tart(V)

Crème fraîche Chantilly, apple sorbet

Exotic Fruits Pavlova (V)

Mango and lime compote, passion fruit sorbet

Warm Orange Sponge Cake (Vg)

Cranberries, marmalade, oat and ginger ice cream

Selection of British Cheeses

Apple chutney, quince paste and crisp bread

£55

including a glass of Champagne

The Landmark London proudly supports local food producers and suppliers to celebrate the Best of British Seasonal produce and sustainable practices.

For 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.