

BEVERAGES

SOFT DRINKS		£6	FRESH JUICES		£8
Coke	Ginger Ale		Orange	Lemon	
Diet Coke	Tonic		Grapefruit	Cranberry	
Lemonade	Slimline Tonic		Apple		

MINERAL WATER

	small	large
Evian		£8
Perrier/San Pellegrino	£6	£8
Decantae Still/Sparkling	£4	£6.50

"Sourced from the foothills of Snowdonia in North Wales."

COFFEE

Filter Coffee	£8	Caffè Latte	£8
Americano	£8	Mochaccino	£8
Espresso	£7	Iced Mochaccino	£8
Double Espresso	£8	Iced Coffee	£8
Caffè Macchiato	£8	Hot Chocolate	£7
Ristretto	£8	Iced Chocolate	£7
Cappuccino	£8		

SELECTION OF TEAS FROM TEA PALACE

English Breakfast	Dragon Jasmine Pearls	Chai
Earl Grey	Mango Tea	Chamomile Flowers
Darjeeling Goomtee	Fresh Mint	Orange Fruit
Assam Bargang	Green Mint	Very Berry
Earl Grey Orange	Snow Buds	Turkish Apple
Lapsang Souchong	Landmark Blend	Peppermint
Formosa Oolong	Winter Garden Blend	

For further information on beverage 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.

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

Cornish White Crab Meat £18
Brown crab dressing, corn chips, parsley and tarragon sauce

Goat's Cheese and Baby Spinach Tortellini (V) £16
Black garlic, roasted red pepper and almond sauce

Classic Caesar Salad
Baby gem lettuce, sourdough croutons,
white anchovies and Caesar dressing
with chargrilled chicken £14 / £26
with grilled king prawns £15 / £28

Native Scottish Lobster Salad £30
Mango, avocado and chilli

Baked Heritage Beetroot Tart (Vg) £15
Vegan feta, aged balsamic pomegranate

Slow-Cooked Sea Trout £15
Green vegetable salad, soy and sake broth, *served medium rare*

White Onion and Truffle Soup (Vg) £12
Thyme croutons

FROM THE CHARCOAL GRILL

*All grilled items are served with French fries, braised shallots, Portobello mushrooms, vine cherry tomatoes
and your choice of Hollandaise, Béarnaise, Red Wine, or Chimichurri sauce.*

Hereford Dry-Aged Rib Eye Steak 227g £41

Hereford Dry-Aged Fillet Steak 200g £45

Grilled Rump of Cumbrian Lamb £39

Fillet of Scottish Salmon £32

Grilled Dover Sole £48
Served off the bone, sautéed baby spinach, brown butter, capers and parsley

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to celebrate the Best of British Seasonal produce and sustainable practices.

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À LA CARTE MENU

MAIN COURSES

Lobster Thermidor 750g £60
Pilaf rice and mixed leaf salad

Pan-Roasted Fillet of Wild Seabass £40
Mousseline potato, samphire, cockles, Cumbrae Oyster fritter, Champagne sauce

Devon White Free-Range Chicken Breast £33
Trompettes, sweet potato, mushroom ketchup, chicken sauce

Open Ravioli (Vg) £26
Baby spinach, butternut squash, grilled porcini mushrooms, Jerusalem artichoke velouté

Pan-Fried Herb Gnocchi (Vg) £26
Charred tenderstem broccoli, purée, braised Roscoff onions, garlic chips

SIDE DISHES

Chunky chips	Sautéed baby spinach
French fries	Buttered new potatoes
Honey glazed carrots	Chargrilled tenderstem broccoli, toasted almonds
Heritage tomatoes and rocket	Steamed basmati rice
Green beans with shallots	

DESSERTS

Vanilla Crème Brûlée £12
Plum compote, spiced shortbread

Warm Sticky Toffee Pudding £12
Clotted cream ice cream

Orange and Cinnamon Trifle (Vg) £12
Fig compote, walnut sponge, praline custard

Rum Baba £12
Caramelized pineapple, elderflower Chantilly cream

Baked Alaska (Vg) £12
Green apple sorbet, vanilla oatmilk ice cream, caramel sauce

Selection of British Cheeses £16
Pear chutney, quince paste and artisan crackers

Signature Dessert
by Mauro and Daniel
Winners of Bake Off: The Professionals 2023
Valrhona Dark Chocolate and Black Truffle Mousse
Pecan Sponge and Pear Sorbet
£12

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