

SEASONAL MENU

Appetisers

Seared Baby Squid

Roasted red peppers, chorizo and butter beans

Croquette of Crottin Goat's Cheese (V)

Beetroot, pomegranate and truffle honey

Warm Pressing of Gressingham Duck

Apricot and rosemary chutney, candied almonds

Open Ravioli of Kohlrabi (VG)

Aubergine, sultanas and pine nuts

Sweet Potato and Coconut Soup (VG)

Stem ginger

Main Courses

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

Mashed potatoes, roasted parsnips and Chantenay carrots

Pan-Roasted Fillet of Cod

Saffron and mussel orzo pasta, sun-blushed tomato, basil pesto

Roasted Free-Range Chicken Breast

Winter squash, creamed leeks, kale

Curry Spiced Puy Lentils (VG)

Seared potato terrine, chickpea fritters, coriander

Risotto of Seasonal Mushrooms (V)

Crispy pickled shallots, baby spinach, Parmesan

Desserts

Valrhona Chocolate Crèmeux

Hazelnut sponge, redcurrant sorbet

Poached Pear (VG)

Salted caramel, Chantilly cream

Baked Alaska

Blood orange, Grand Marnier sauce

Warm Coconut Rice Pudding with Cinnamon (VG)

Plum compôte and sorbet

Selection of British Cheeses

Apple chutney, quince paste and artisan crackers

£55

Three course meal including glass of Brut 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.