

## 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   |                   |

# WINTER GARDEN

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## RESTAURANT

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.

## À LA CARTE MENU

### APPETISERS

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|                                                                                                                                  |           |
|----------------------------------------------------------------------------------------------------------------------------------|-----------|
| Cornish White Crab Meat<br>Brown crab dressing, corn chips, parsley and tarragon sauce                                           | £18       |
| Goat's Cheese and Baby Spinach Tortellini (V)<br>Black garlic, roasted red pepper and almond sauce                               | £16       |
| Classic Caesar Salad<br>Baby gem lettuce, sourdough croutons,<br>white anchovies and Caesar dressing<br>with chargrilled chicken | £14 / £26 |
| with grilled king prawns                                                                                                         | £15 / £28 |
| Charred Aubergine Carpaccio (Vg)<br>Black tahini, pomegranate, mint, lime aioli                                                  | £16       |
| Warm Scottish Lobster Salad<br>Jerusalem artichokes, black truffle, puy lentils, lamb's lettuce                                  | £30       |
| Oak Smoked Scottish Salmon<br>Capers, shallots, horseradish cream, toasted sourdough                                             | £22       |
| Roasted Parsnip and Miso Soup (Vg)<br>Granny Smith apples                                                                        | £12       |

### FROM THE CHARCOAL GRILL

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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 |
| 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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## À LA CARTE MENU

### MAIN COURSES

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|                                                                                                                     |     |
|---------------------------------------------------------------------------------------------------------------------|-----|
| Lobster Thermidor 750g<br>Pilaf rice and mixed leaf salad                                                           | £60 |
| Pan-Roasted Fillet of Wild Seabass<br>Mousseline potato, samphire, cockles, Cumbrae Oyster fritter, Champagne sauce | £40 |
| Devon White Free Range Roast Chicken Breast<br>Trompettes, sweet potato, mushroom ketchup, chicken sauce            | £33 |
| Pan-Fried Herb Gnocchi (Vg)<br>Charred tenderstem broccoli, purée, braised Roscoff onions, garlic chips             | £26 |
| Open Ravioli (Vg)<br>Baby spinach, butternut squash, grilled porcini mushrooms, Jerusalem artichoke velouté         | £26 |

### SIDE DISHES

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|                           |                                                     |
|---------------------------|-----------------------------------------------------|
| Chunky chips              | Sautéed baby spinach                                |
| French fries              | Buttered new potatoes                               |
| Honey glazed carrots      | Chargrilled tenderstem broccoli,<br>toasted almonds |
| Tomatoes and rocket       | Steamed basmati rice                                |
| Green beans with shallots |                                                     |

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### DESSERTS

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|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| Vanilla Crème Brûlée<br>Plum compote, spiced shortbread                         | £12 |
| Warm Sticky Toffee Pudding<br>Clotted cream ice cream                           | £12 |
| Mandarin and Cinnamon Trifle(Vg)<br>Fig compote, walnut sponge, praline custard | £12 |
| Warm Apple Crumble with Custard<br>Calvados crème fraîche ice cream             | £12 |
| Salted Caramel and Chocolate Mousse(Vg)<br>Caramelised cacao nibs, pear sorbet  | £12 |
| Selection of British Cheeses<br>Pear chutney, quince paste and artisan crackers | £16 |

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