

# SEASONAL MENU

## Appetisers

### Carpaccio of Octopus

Allumette potato, chorizo and lemon olive oil

### Croquette of Crottin Goat's Cheese (V)

Beetroot, pomegranate and truffle honey

### Warm Pressing of Gressingham Duck

Apricot and rosemary chutney, candied almonds

### Tamarind Glazed Tofu (VG)

Roasted red pepper and peanut sauce, lotus root

### Velouté of Broccoli (VG)

Crispy shallots

## Main Courses

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

Mashed potatoes, green beans and Heritage carrots

### Pan-Roasted Fillet of Cod

New potatoes, leeks, lemon butter sauce

### Roasted Chicken Breast

Roscoff onions, carrot fondant, onion soubise, thyme sauce

### Pan-Roasted Jerusalem Artichokes (VG)

Black truffle, Parmesan, artichoke purée

### Risotto of Seasonal Mushrooms (V)

Crispy pickled shallots, baby spinach, mushroom ketchup

## Desserts

### Valrhona Chocolate Crèmeux

Hazelnut sponge, redcurrant sorbet

### Spiced Plum Opera (VG)

Ginger Chantilly, cinnamon tuile

### Baked Alaska

Blood orange, Grand Marnier sauce

### Vanilla Coconut Rice Pudding (VG)

Rhubarb, star anise compote 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.