

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

£45

Three course meal

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.