

## 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 Brown crab dressing, corn chips, parsley and tarragon sauce	£18
Twice Baked Kentish Blue Cheese Soufflé (V) Pears, endive and white balsamic	£16
Classic Caesar Salad Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing	
with chargrilled chicken	£14 / £26
with grilled king prawns	£15 / £28
Salad of Winter Vegetables (Vg) Heritage carrots, beets, pumpkin, artichoke, black truffle	£16
Poached Scottish Lobster Snow peas, baby leeks, tarragon butter sauce	£30
Cèpe Mushroom Velouté (Vg) Mushroom duxelles, toasted almonds	£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 Served off the bone, sautéed baby spinach, brown butter, capers and parsley	£48

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## À LA CARTE MENU

### MAIN COURSES

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Lobster Thermidor 750g Pilaf rice and mixed leaf salad	£60
Pan-Roasted Wild Seabass Cauliflower, baby spinach, samphire, red wine reduction	£40
Devon White Free-Range Breast of Chicken Confit wings, mousseline potato, mushroom ketchup, rosemary sauce	£33
Pan-Fried Herb Gnocchi (Vg) Roasted pumpkin, crispy kale, walnuts and sage	£26
Salt Baked Celeriac (Vg) Boulangere potato, shimeji mushrooms, black truffle, pickled kohlrabi	£26
Roast Cumbrian Rack of Lamb Slow cooked shoulder, fondant potato, Heritage carrots, grape mustard sauce	£42

### SIDE DISHES

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Chunky chips	Sautéed baby spinach
French fries	Buttered new potatoes
Honey glazed carrots	Chargrilled tenderstem broccoli, toasted almonds
Tomatoes, rocket and Parmesan salad	Steamed Basmati rice
Green beans with shallots	

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### DESSERTS

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

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