

## SMALL PLATES

### DRY AGED BEEF CARPACCIO £16

Parmesan custard, truffle, dressed rocket

### BRIXHAM WHITE CRAB £16

Avocado, tomato, toasted crumpet, brown crab butter

### ½ DOZEN SCOTTISH CUMBRAE ROCK OYSTERS £24

Served with shallot vinegar

*Please allow 10 minutes preparation time as our oysters are freshly shucked.*

### TARTARE OF SEA BASS £14

Lemon oil, chilli, avocado, coriander, charcoal crackers

### HERITAGE BEETROOT SALAD (VG) £13

Whipped vegan feta, horseradish, Granny Smith apple

### SMOKED SCOTTISH SALMON £14

Capers and shallot cream

### BRITISH CHEESE £15

Quince, chutney and crackers

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## CAVIAR

### GOLDEN OSCIETRA 30g £145

*This rare egg is rich, creamy and has a beautiful light gold colour with a lovely buttery taste.*

### OSCIETRA 30g £115

*It is very subtle to taste with a real hint of cream to the palate. This caviar will always impress.*

*A nutty, mellow taste, which develops into a buttery sweetness, similar to lobster.*

### PLATINUM 30g £95

*Platinum Caviar is hybrid caviar of the Oscietra and Siberian Sturgeons.*

*Platinum has a more intense flavour than Oscietra alone.*

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## DESSERTS

### VALRHONA CHOCOLATE AND MINT CRÉMEUX £13

Brownie, raspberry sauce

### LEMON POSSET £13

Blueberries, thyme shortbread

### VANILLA CRÈME BRÛLÉE £13

Plum compote, spiced shortbread

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.