

# SEASONAL MENU

## Appetisers

### Tartare of Seabass

Avocado, mango, chilli and ponzu dressing

### English Asparagus (V)

Crispy hen's egg, citrus hollandaise

### Warm Croquette of Lamb

Pea purée, caper and anchovy sauce

### Tamarind Glazed Tofu (VG)

Roasted red pepper and peanut sauce, lotus root

### Velouté of Peas (VG)

Mint cream

## Main Courses

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

Mashed potatoes, green beans and Heritage carrots

### Pan Seared Sea Trout

Crushed Jersey Royal potatoes, yellow courgettes, sweet gem, watercress sauce

### Roasted Breast of Maize-Fed Chicken with Ricotta and Lemon

Sautéed spinach, piquillo peppers and olive sauce

### Slow-Roasted Spiced Cauliflower (VG)

Toasted seeds, carrot hummus, pickled spring vegetables

### Green Asparagus Vol-Au-Vent (VG)

Purée, morel mushrooms, herb sauce

## Desserts

### Valrhona Chocolate Crémeux

Hazelnut sponge, vanilla ice cream

### Poached Rhubarb Tartlet (VG)

Frangipane, ginger chantilly cream

### Baked Alaska

Salted caramel and pistachio, soured cherry compote

### Roasted Chilli Spiced Pineapple (VG)

Coconut sorbet, passion gel, candied lime

### Selection of British Cheeses

Apple chutney, quince paste and artisan crackers

£59

## 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.