

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

£62

Three course meal with glass of Brut Champagne
Available Monday - Thursday Dinner up to 8 guests

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.