

WINTER GARDEN

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RESTAURANT



## À LA CARTE MENU

### APPETISERS

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Native Scottish Lobster Salad £32 / £64  
Avocado, mango, mange tout and chilli

Cornish White Crab Meat £18  
Brown crab dressing, corn chips, parsley and tarragon sauce

Seared Beef Carpaccio £18  
Parmesan custard, rocket, truffle dressing

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 Summer Vegetables (Vg) £16  
Heritage carrots, beets, asparagus, artichoke, black truffle

Chilled Ajo Blanco £12  
Grapes, compressed cucumber, pistachio

### 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.

Rump of Cumbrian Lamb £39

Hereford Dry-Aged Rib Eye Steak 227g £43

Hereford Dry-Aged Fillet Steak 200g £48

Fillet of Scottish Salmon £33

Grilled Dover Sole £54  
Served off the bone, sautéed baby spinach, brown butter, capers and parsley

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.

## À LA CARTE MENU

### MAIN COURSES

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Lobster Thermidor 750g £65  
Pilaf rice and mixed leaf salad

Pan-Roasted Wild Seabass £41  
Cauliflower, baby spinach, samphire, red wine reduction

Devon White Free-Range Breast and Leg of Chicken £34  
Tarragon mousse, sweetcorn purée, celeriac fondant, Girolle mushrooms

Pan-Fried Herb Gnocchi (Vg) £27  
Peas, asparagus, courgettes and mint

Glazed Merryfield Duck Breast £39  
Slow cooked leg parcel, sweet potato, charred bok choy, plum sauce

Risotto of Girolle Mushrooms (Vg) £29  
White miso, pickled Shimeji

### SIDE DISHES

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Chunky chips £9  
French fries  
Honey glazed carrots  
Tomatoes, rocket and Parmesan salad  
Green beans with shallots  
Sautéed baby spinach  
Buttered new potatoes  
Chargrilled tenderstem broccoli, toasted almonds  
Steamed Basmati rice

### DESSERTS

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Vanilla Crème Brûlée £13  
Plum compote, spiced shortbread

Warm Sticky Toffee Pudding £13  
Clotted cream ice cream

Baked Chocolate Cheesecake £13  
Soured cherry, Chantilly cream

Warm Apple Crumble with Custard £13  
Calvados crème fraîche ice cream

Classic Peach Melba (Vg) £13  
Raspberry sauce, vanilla ice cream

Selection of British Cheeses £16  
Pear chutney, quince paste and artisan crackers

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