

SEASONAL DINNER MENU

Appetisers

Salad of Globe Artichoke and Fine Green Beans (V)
Quail eggs, chicory, walnuts, truffle dressing

Ballotine of Smoked Ham Hock, Chicken and Girolle Mushrooms
Herb mustard, egg, white onion purée, sourdough

Pan Seared Red Mullet
Piperade, black olive, lobster rouille

Puglian Buratta (V)
Fennel, orange, radish and basil

Chilled Tomato Consommé Soup (VG)

Main Courses

Slow-Cooked Short Rib of Beef (add £5)
Shallot purée, chard, rainbow carrot, red wine sauce

Poached Loin of Cod
Braised endive, mussel velouté, cucumber and sea herbs

Char-Grilled Poussin
Coco beans, preserved lemon, salsa verde, bitter leaf salad

Steamed Courgette Flower, Vegan Feta (VG)
Romano pepper piperade, confit garlic, crispy shallots, basil

Baked Thai Aubergine (VG)
Baba ganoush, confit tomatoes, mild spiced tofu

Desserts

Valrhona Dark Chocolate Mousse
Apricot, caramel, salted pistachio praline

Sherry Trifle (VG)
Raspberries, custard, Chantilly cream, toasted almonds

Baked Alaska
Peach, white chocolate, lemon verbena sauce

Eton Mess (VG)
Macerated strawberries, jelly, lime

Selection of British Cheeses
Apple chutney, quince paste & artisan crackers

£62

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.