

## À LA CARTE MENU

### APPETISERS

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Seared Beef Carpaccio Parmesan custard, rocket, truffle dressing	£18
Citrus Cured Scottish Salmon Pickled cucumber, kohlrabi, brown butter sabayon	£17
Fillet of John Dory Roasted artichoke, cauliflower, Ras el Hanout	£18
Roasted Hand Dived Scallop Celery chutney, vanilla, elderflower and pear	£19
Heritage Beetroot (VG) Pomegranate, green apple, avocado, macadamia nuts	£14
Roscoff Onion Velouté (VG) Onion petals, chive oil	£12

### 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.

Dry Aged Chateaubriand For Two 550g served medium rare	£110
Hereford Dry-Aged Rib Eye Steak 227g	£43
Hereford Dry-Aged Fillet Steak 200g	£48
Scottish Whole Lobster 700g	£65

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.

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### MAIN COURSES

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Glazed Merryfield Duck Breast Smoked beetroot, celeriac, cherries, blackberries and caramelised walnuts	£42
Devon White Free-Range Breast and Leg of Chicken Tarragon mousse, sweetcorn purée, celeriac fondant, Girolle mushrooms	£34
Seared Wild Halibut Champagne leeks, Ratte potatoes, herb emulsion	£42
Dover Sole Meunière Served off the bone, brown shrimps, capers, parsley	£54
Risotto of Wild Mushrooms (VG) White miso, pickled Shimeji	£29
Pan-Fried Herb Gnocchi (VG) Roasted pumpkin, Brussel sprouts, butternut caponata, pine nuts	£27

### SIDE DISHES

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Chunky chips	£9
French fries	
Buttered mash potatoes	
Bitter leaf Salad	
Chargrilled tenderstem broccoli, toasted almonds	
Mixed Seasonal Vegetables	

### DESSERTS

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Vanilla Crème Brûlée Plum compote, spiced shortbread	£13
Valrhona Chocolate Fondant lime yoghurt sorbet	£13
Baked Fine Apple Tart, Calvados Flambé (VG) Vanilla ice cream	£14
Dark Chocolate Mousse Raspberries, salted pistachio praline ice cream	£13
Baked Alaska (VG) Spiced pineapple, coconut and lime	£13
Selection of British Cheeses Pear chutney, quince paste and artisan crackers	£16

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