

SEASONAL DINNER MENU

Appetisers

Salted Cod Brandade Croquette
Poached egg, baby leeks, chive butter sauce

Mushroom Ravioli
Wild garlic, saffron aioli

Warm Pressing of Chicken and Clonakilty Black Pudding
Cherry gel, braided brioche

Baked Baby Aubergine (VG)
Diced piquillo pepper, herbed caponata, sauce vierge

Celeriac Velouté (VG)
Truffle oil, roasted hazelnuts

Main Courses

Slow-Cooked Short Rib of Beef (add £5)
Parmesan polenta, Heritage carrots, lemon herbed gremolata

Char-Grilled Baby Chicken
Purple sprouting broccoli, butter beans and nduja

Pan-Roasted Skate Wing
Mousseline potato, capers, parsley, sherry vinegar sauce

Grilled Hispi Cabbage (VG)
Romesco sauce, puffed wild rice

Butternut Gnocchi (VG)
Cavolo nero, butternut caponata, pine nuts

Desserts

Valrhona Chocolate Hazelnut Mousse
Raspberry, vanilla ice cream

Tiramisu
Marsala and Mascarpone

Vanilla Panna Cotta (VG)
Cherry jam and lime meringue

Basque Cheesecake
Blood orange sauce

Selection of British Cheeses
Apple chutney, quince paste and crisp bread

£55

Three course meal

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.