

SEASONAL DINNER MENU

Appetisers

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

Beef Ravioli
Shiitake broth, saffron aioli

Chicken and Black Pudding Terrine
Braided brioche, cherry gel

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

Chilled Green Asparagus Velouté (VG)
Asparagus, mushroom crumb, hazelnuts

Main Courses

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

Char-Grilled Baby Chicken
Purple sprouting broccoli, butter bean purée and nduja glaze

Cornish Mackerel
Datterini tomatoes, peppers, golden raisins, aubergine

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

Pan-Fried Gnocchi (VG)
Radish, green asparagus, Yukon turnip, pea and mint sauce

Additional Sides: £9

Koffman Fries *Mixed Spring Green Vegetables*
Green Beans, Apricot, Almond, Basil *Jersey Royals, Fennel Butter*

Desserts

Lemon Curd Pie
Lemon balm, sour cherry ice cream

Tiramisu
Mascarpone, cacao nib tuile

Vanilla Panna Cotta (VG)
Cherry jam and lime meringue

Pistachio Cheesecake
Chocolate sorbet

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

£55

Three-Course Meal

(V) Vegetarian (VG) Vegan

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.