

À LA CARTE MENU

APPETISERS

Hereford Beef Fillet Tartare £21
Croûtons, baby onion, guajillo mayonnaise

Citrus-Cured Scottish Salmon £19
Pickled cucumber, Platinum caviar, miso-buttermilk dressing

Butter Poached Scottish Lobster £32
Spring radish, grilled baby leek, lobster lemongrass sauce

Grilled Green Asparagus £16
Radicchio, buckwheat crumb, Iberico ham, black caesar dressing

Stuffed Courgette Flower (VG) £15
Basil courgette purée, sauce vierge

Roscoff Onion Tarte Tatin (VG) £14
Aged balsamic, thyme, onion velouté

FROM THE CHARCOAL GRILL

All steaks are served with Koffman fries, braised shallots, Portobello mushrooms, vine cherry tomatoes and your choice of Hollandaise, Béarnaise, Red Wine, or Chimichurri sauce.

Hereford Dry-Aged Ribeye Steak 280g £47

Hereford Dry-Aged Fillet Steak 200g £51

Tranche of Cornish Brill (served on the bone) £42
Saffron Rouille

(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.

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MAIN COURSES

Beef Wellington For Two (please allow 45 minutes preparation time) £115
Buttered mashed potatoes, tenderstem broccoli, Heritage carrots, red wine sauce

Devon White Free-Range Chicken Breast £34
Stuffed morel, mushroom marmalade tartlet, confit yolk

Roasted Veal Fillet £45
Parmesan polenta, white asparagus, carrot purée, gremolata

Dover Sole a la Meunière (served off the bone) £54
Brown shrimps, capers, parsley and butter sauce

Line-Caught Wild Sea Bass £44
Fennel, red pepper purée, courgette and tomato compote, sauce vierge

Pan-Fried Herb Gnocchi (VG) £27
Green asparagus, Yukon turnips, pea and mint sauce

Mushroom Pithivier (VG) £29
Spinach, mushroom purée, hazelnuts, herbed sauce

SIDE DISHES £9

Koffman Fries	Mixed Wild Mushrooms
Green Beans, Apricot, Almond, Basil	Mixed Spring Green Vegetables
Pear, Endive, Stilton and Walnut Salad	Jersey Royals, Fennel Butter

DESSERTS

Vanilla Bavaois £13
Raspberry sorbet, lemon verbena

Strawberries and Cream Mille-Feuille £14
White chocolate ice cream

Valrhona Dark Chocolate and Hazelnut Tart £13
Salted caramel popcorn, Chantilly cream

Coconut Mousse(VG) £13
Mango and lime

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

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