

WINTER GARDEN  

---

RESTAURANT



## À LA CARTE MENU

### APPETISERS

---

Hereford Beef Fillet Tartare Croûtons, baby onion, guajillo mayonnaise	£21
Citrus-Cured Scottish Salmon Pickled cucumber, Platinum caviar, miso-buttermilk dressing	£19
Butter Poached Scottish Lobster Spring radish, grilled baby leek, lobster lemongrass sauce	£32
Grilled Green Asparagus Radicchio, buckwheat crumb, Iberico ham, black caesar dressing	£16
Stuffed Courgette Flower (VG) Basil courgette purée, sauce vierge	£15
Roscoff Onion Tarte Tatin (VG) Aged balsamic, thyme, onion velouté	£14

### 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 <i>(served on the bone)</i> Saffron Rouille	£42

(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.

## À LA CARTE MENU

### MAIN COURSES

---

Beef Wellington For Two <i>(please allow 45 minutes preparation time)</i> Buttered mashed potatoes, tenderstem broccoli, Heritage carrots, red wine sauce	£115
Devon White Free-Range Chicken Breast Stuffed morel, mushroom marmalade tartlet, confit yolk	£34
Roasted Veal Fillet Parmesan polenta, white asparagus, carrot purée, gremolata	£45
Dover Sole a la Meunière <i>(served off the bone)</i> Brown shrimps, capers, parsley and butter sauce	£54
Line-Caught Wild Sea Bass Fennel, red pepper purée, courgette and tomato compote, sauce vierge	£44
Pan-Fried Herb Gnocchi (VG) Green asparagus, Yukon turnips, pea and mint sauce	£27
Mushroom Pithivier (VG) Spinach, mushroom purée, hazelnuts, herbed sauce	£29

### SIDE DISHES

---

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 Raspberry sorbet, lemon verbena	£13
Strawberries and Cream Mille-Feuille White chocolate ice cream	£14
Valrhona Dark Chocolate Tart Salted caramel popcorn, Chantilly cream	£13
Coconut Mousse (VG) Mango and lime	£13
Selection of British Cheeses Pear chutney, quince paste and Artisan crackers	£16

(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.