

SEASONAL DINNER MENU

Appetisers

Beef Ravioli
Shiitake broth, saffron aioli

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

Puglian Burrata (V)
Date honey, chicory, curly endive, fig

Chilled Almond Soup (VG)
Grapes, pistachios, olive oil

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

Main Courses

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

Grilled Hispi Cabbage (VG)
Puffed wild rice, romesco

Poached Sea Trout
Jersey royal, girolles, broad beans,
lobster butter sauce

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

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

Sides: £9

French Fries
Green Beans, Apricot, Almond, Basil

Mixed Spring Green Vegetables
Jersey Royals, Fennel Butter

Desserts

Lemon Curd Pie
Lemon balm, sour cherry ice cream

Poached Peach (VG)
Apricot sorbet, peach compote and
almond tuile

Tiramisu
Mascarpone, cacao nib tuile

Baked Pistachio Cheesecake
Chocolate sorbet

Selection of British Cheeses (add £5)
Pear chutney, quince paste and crisp bread

3-Course £55

3-Course With Glass of Sparkling £59

(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.