

# À LA CARTE MENU

## APPETISERS

Hereford Beef Fillet Tartare

£21

Croûtons, baby onion, chilli guajillo mayonnaise

Citrus-Cured Scottish Salmon

£19

Pickled cucumber, Platinum caviar, miso-buttermilk dressing

Butter Poached Scottish Lobster

£32

Radish, grilled baby leek, lobster lemongrass sauce

Tempura Courgette Flower (VG)

£15

Courgette purée, sauce vierge

Roscoff Onion Tarte Tatin (VG)

£14

Aged balsamic, thyme, onion velouté

Chilled Heirloom Tomato and Basil Consommé (VG)

£15

Fresh almonds, Datterini tomatoes, artichoke

## 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

Fillet of Veal 200g

£45

Dover Sole a la Meunière *(served off the bone)*

£54

Brown shrimps, capers, parsley and butter sauce

(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

Roasted Rack of Lamb

£52

Braised shoulder, Maxim potatoes, baby aubergine, lamb jus

Devon White Free-Range Chicken Breast

£34

Stuffed morel, mushroom marmalade tartlet, confit yolk

Line-Caught Wild Sea Bass

£44

Fennel, red pepper purée, courgette and tomato compote, sauce vierge

Pan-Fried Herb Gnocchi (VG)

£27

Radish, Yukon turnips, pea and mint sauce

Baked Potato Terrine (VG)

£29

Burnt leek aioli, mange tout, girolle mushrooms, cashew sauce

## 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 Bavarois

£13

Raspberry sorbet, lemon verbena

Strawberries and Cream Mille-Feuille

£14

Strawberry sorbet

Valrhona Hazelnut Chocolate 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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