

SEASONAL LUNCH MENU

Appetisers

Chicken and Leek Ravioli
Hen's egg, chicken sauce

Risotto of Jerusalem Artichoke (VG)
White miso, artichoke chips

Puglian Burrata (V)
Date honey, endive frisée, figs

Butternut Velouté (VG)
Espelette peppers, seed oil

Poached Salmon
Kohlrabi, basil emulsion, brown butter hollandaise

Main Courses

Crispy Leg Of Duck
Crushed beetroot, endive, caramelised walnuts,
duck sauce

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

Seared Fillet of Sea Bream
Couscous, smoked aubergine, carrot cumin sauce

Pan-Fried Gnocchi (VG)
White onion purée, cipollini onions,
Treviso endive, walnuts

Slow-Cooked Short Rib of Beef (add £5)
Tenderstem broccoli, artichoke crisps, broccoli purée, red wine jus

Sides: £9

Koffman fries
Stracciatella, butternut, burnt honey, walnuts salad

Mixed green vegetables
Cauliflower cheese, breadcrumbs

Desserts

Rum Baba
Chestnut chantilly, raspberries

Coconut Mousse (VG)
Pineapple and lime

Tiramisu
Mascarpone, cacao tuile, cappuccino ice cream

Citrus Crème Brûlée
Blood orange, honey ice cream

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

3-Course £47

(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.

SEASONAL DINNER MENU

Appetisers

Chicken and Leek Ravioli
Hen's egg, chicken sauce

Risotto of Jerusalem Artichoke (VG)
White miso, artichoke chips

Puglian Burrata (V)
Date honey, endive frisée, figs

Butternut Velouté (VG)
Espelette peppers, seed oil

Poached Salmon
Kohlrabi, basil emulsion, brown butter hollandaise

Main Courses

Crispy Leg Of Duck
Crushed beetroot, endive, caramelised walnuts,
duck sauce

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

Seared Fillet of Sea Bream
Couscous, smoked aubergine, carrot cumin sauce

Pan-Fried Gnocchi (VG)
White onion purée, cipollini onions,
Treviso endive, walnuts

Slow-Cooked Short Rib of Beef (add £5)
Tenderstem broccoli, artichoke crisps, broccoli purée, red wine jus

Sides: £9

Koffman fries
Stracciatella, butternut, burnt honey, walnuts salad

Mixed green vegetables
Cauliflower cheese, breadcrumbs

Desserts

Rum Baba
Chestnut chantilly, raspberries

Coconut Mousse (VG)
Pineapple and lime

Tiramisu
Mascarpone, cacao tuile, cappuccino ice cream

Citrus Crème Brûlée
Blood orange, honey ice cream

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.