

À LA CARTE MENU

APPETISERS

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

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

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

Salt Baked Celeriac Croquette (VG) £15
Pickled shimeji, lovage, celeriac velouté

Heritage Beetroot (VG) £14
Fennel pollen, beet ribbons, Hass avocado

Robata Grilled Hand Dived Orkney Scallops £19
Lemon verbena sauce, finger lime, cauliflower puree

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

Iberico Pork Chop 199g £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.

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MAIN COURSES

Beef Wellington For Two *(please allow 45 minutes preparation time)* £125
Buttered mashed potatoes, tenderstem broccoli, shaved truffle, heritage carrots, truffle sauce

Poached Norfolk Black-Leg of Chicken £38
Gnocchi, salsify, herb emulsion, cavolo nero, supreme sauce

Scottish Highlands Loin of Venison £44
Celeriac, Hen of the wood, crème de cassis, walnut, green peppercorn sauce

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

Poached Sea Trout £38
Cauliflower purée, razor clams, celery, vermouth sauce

Pan-Fried Herb Gnocchi (VG) £27
White onion purée, cipollini onions, Treviso endive, walnuts

Potato Terrine (VG) £29
Burnt leek aioli, girolles, cashew sauce

SIDE DISHES £9

Koffman fries Mixed wild mushrooms

Cauliflower cheese, breadcrumbs Mixed green vegetables

Stracciatella, butternut, burnt honey , walnuts salad New potatoes, fennel butter

DESSERTS

Grilled Caramelised Pineapple (VG) £13
Coconut sorbet, ginger bread

Salted Caramel Custard Tart £13
Clotted cream ice cream

Valrhona Chocolate Mille- Feuille £14
Honey, milk ice cream

Warm Sticky Date Pudding £13
Toffee sauce, pecan ice cream

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

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