

SOFT DRINKS, TEA & COFFEE

MIXERS & MINERAL

	330ml
Llanllyr Source Springwater Still / Sparkling	6.50
'Llanllyr Source water is sustainably drawn from natural springs on the Tynant Estate.'	

	750ml
Evian Still Water	8
San Pellegrino Sparkling Water	8

	200ml
Coca-Cola	6
Diet Coke	6
Coke Zero	6
Lemonade	6
Ginger Ale	6
Ginger Beer	6
Soda Water	6
Tonic Water	6
Aromatic Tonic	6
Elderflower Tonic	6
Lemon Tonic	6
Slimline Tonic	6

JUICES AND COLD PRESS

Apple Juice	8
Cranberry Juice	8
Grapefruit Juice	8
Orange Juice	8
Mango	8

Cold Press Rise & Shine	9
Carrot, apple, ginger, lemon and tumeric	

Cold Press Root Revive	9
Beetroot, pomegranate, carrot, lemon and ginger	

Cold Press Vital Verde	9
Spinach, apple, celery, lime and ginger	

COFFEE & TEA

'Observing sustainable practices and blended from select Arabica and Robusta beans.'	
Espresso	8
Hot Chocolate	8
Americano	8
Cappuccino	8
Latté	8
Double Espresso	8
Iced Coffee	8
Mochaccino	8
Matcha Latté	10.50
Coffee Cafetières	10.50

'All teas are sourced directly from sustainable accredited gardens.'	
English Breakfast	7
Earl Grey	7
Finest Darjeeling	7
Fresh Mint	7

CHAMPAGNE

CHAMPAGNE & SPARKLING

	150ml	750ml
NON-VINTAGE		

Taittinger Brut Réserve	22	110
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Lallier, Brut, R.020	21	105
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Ruinart Brut		139
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Deutz Brut Classic		120
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Palmer & Co. Brut Réserve NV		95
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Veuve Clicquot Brut Yellow Label		130
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Charles Heidsieck Brut Réserve		115
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Bollinger Special Cuvée Brut		115
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Pol Roger Brut Réserve		120
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Taittinger Prélude Grands Crus		149
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Billecart-Salmon Le Réserve		160
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Krug, Grande Cuvée MV		450
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GROWER CHAMPAGNE

Forget-Brimont Brut Premier Cru	20	99
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Brice Blanc de Noirs, Bouzy Grand Cru Extra Brut	24	118
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André Jacquart, Blanc de Blancs, Premier Cru, Vertus		110
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André Jacquart, Blanc de Blancs, Grand Cru, Mesnil		135
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Lallier, Blanc de Blancs Brut		210
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If you require further information on beverage 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.

CHAMPAGNE

	150ml	750ml
ROSÉ & DEMI-SEC		
Forget-Brimont Rosé	22	106
Taittinger Prestige Rosé	25	120
Lallier Rosé		180
Bollinger Rosé		162
Ruinart Rosé		195
Dom Pérignon Rosé		750
Taittinger Nocturne		120
VINTAGE CUVÉE		
Taittinger Brut Vintage 2016		135
Charles Heidsieck Brut Millésimé 2018		360
Bollinger Grande Année 2020		245
Veuve Clicquot Grande Dame 2015		300
Pol Roger, Churchill Cuvée 2015		450
Dom Pérignon 2013		360
Taittinger Comtes de Champagne Grand Crus Blanc de Blanc, 2013		390
Cristal Louis Roederer 2015		490
MAGNUM		
		1500ml
Taittinger Brut Réserve		240
Charles Heidsieck Brut Réserve		255
SPARKLING WINE		
	150ml	750ml
Chapel Down Brut Reserve, Tenterden, England	17	79
Chapel Down Rosé Reserve, Tenterden, England	19	95
Nyetimber, West Sussex, England, Brut NV	21	105
Nyetimber, West Sussex, England, Rosé NV	24	115
Nyetimber, West Sussex, England, Blanc de Blancs		130
Bellavista Franciacorta 2020, Lombardy, Italy		95
ALCOHOL-FREE SPARKLING		
Wild Idol Sparkling White	14	65
Wild Idol Sparkling Rosé	14	65
Saicho Sparkling Tea, Jasmine	11.50	50
Mighty Brew, Organic Jasmine	14.50	65

SPIRITS, LIQUEURS, APERITIFS & BEER

	50ml
COGNAC, ARMAGNAC & CALVADOS	
Château du Breuil Calvados Pays D'Auge VSOP	15
Armagnac Château de Laubade	16
Rémy Martin VSOP	16
Courvoisier VSOP	16
Hennessy VSOP	20
Armagnac Janneau Royal XO	21
Hennessy XO	50
Rémy Martin XO	60
Hennessy Paradis	120
Rémy Martin Louis XIII	320
LIQUEURS & APERITIFS	
Aperol	13
Campari	13
Drambuie	13
Grand Marnier	13
Baileys Irish Cream	13
Cointreau	13
Disaronno Amaretto	13
Chambord	13
Khalúa	13
Passoã	13
Pernod	13
Cynar	13
Frangelico	13
Lillet Blanc	13
Pernod Absinthe	13
Ancho Reyes	13
1757 Vermouth Di Torino Rosso	15
Grand Marnier Cuvée Louis-Alexandre	18
PORT & SHERRY	
	100ml
Quinta do Noval 10 Years	14
Tio Pepe, Fino	14
González Byass 'Alfonso' Oloroso Seco	14
Quinta do Noval 20 Years	22
BOTTLED BEERS	
	330ml
Asahi, Japan	8
Estrella Galicia Alcohol-Free, Spain	8
Singha, Thailand	8
Noam, Unfiltered Lager, Germany	10

SPIRITS

WHISKY	50ml
BLENDED	
Johnnie Walker Black Label	16
Chivas Regal 12 Years	16
Royal Salute 21 Years	38
Johnnie Walker Blue Label	50
AMERICA	
Wild Turkey 101 8 Years	14
Wild Turkey Rye	14
Jack Daniel's	14
Maker's Mark	14
Woodford Reserve	16
Bulleit Rye	15
Jack Daniels Single Barel	19
CANADA	
Crown Royal	15
Canadian Club	15
IRELAND	
Jameson	15
Bushmills	16
JAPAN	
Yamazaki 12 Years	26
Hakushu 12 Years	29
SINGLE MALTS	
HIGHLANDS	
Glenmorangie 10 Years	16
Oban 14 Years	18
Dalwhinnie 15 Years	17
The Dalmore 15 Years	20
Glenmorangie 18 Years	20
The Macallan 18 Years	56
LOWLANDS	
Glenkinchie	15
ISLANDS	
Talisker 10 Years	15
Jura Seven Wood	20
Highland Park 18 Years	34
ISLAY	
Bowmore 12 Years	14
Laphroaig 10 Years	16
Lagavulin 16 Years	19
SPEYSIDE	
Glenlivet Founder's Reserve	14
Glen Grant 12 Years	15
Glen Grant 15 Years	18
Glen Grant 18 Years	38

WINE LIST

WHITE WINE	125ml	750ml
Cantina Bolzano, Pinot Grigio, Alto Adige, Italy	14	52
Bodegas Castro Martin Albariño Family Estate Rías Baixas, Spain	12	44
Chablis, Gloire de Chablis, J. Moreau et Fils Chablis, Burgundy, France	16	60
Domaine Naudet Sancerre, Loire Valley, France	18	68
Vermentino di Sardegna Antonella Corda, Italy		75
Journey's End Destination Chardonnay Stellenbosch, South Africa		80
Catena Zapata, Adrianna Vineyard, White Bones Chardonnay Mendoza, Argentina		165
RED WINE		
Zelodonia, Rioja Crianza, Bodegas Domeco de Jarauta Rioja, Spain	13	52
Catena, Appellation Vista Flores Malbec Mendoza, Argentina	14	54
Journey's End The Cape Doctor Cabernet Sauvignon Stellenbosch, South Africa	18	68
Château Tour de Biot, Bordeaux, France	16	64
Blason d'Issan, Margaux, Bordeaux, France		86
Velour Pinot Noir Collectible Vintage, South Africa		98
Nuits - Saint Georges, Burgundy, France		130
ROSÉ		
Château Roubine, La Vie En Rose Côtes de Provence, France	13.50	54
Château d'Esclans, Rock Angel Côtes de Provence, France	17	70
SAKE	50ml	500ml
Shiraume Ginjo Umeshu 14%	11.50	68
Ginjo Yuzushu 10%	12.50	72
	125ml	750ml
Junmai Daiginjo 15.5%	14	90
	125ml	720ml
Choya Sake 13.5%	12	60
Daiginjo Genshu Yamadanishki 17%	12	80
Honjozo Genshu Tokubetsu 19%	18	120

COCKTAILS

SIGNATURE CHAMPAGNE COCKTAILS 22

THE IMPERIAL VALENCIA

Courvoisier Cognac, Cointreau orange liquor, vanilla extract, orange marmalade syrup infused with orange pills, fresh lime juice, bitter foamer top with Palmer Brut Champagne

APPLE PIE MARTINI

Bacardi buttered rum, fresh apple, fresh ginger, apple juice, peach bitter, bitter foamer, top with Palmer Brut Champagne

MALABAR PINEAPPLE PUNCH

Appleton 12 YO rum infused with fresh vanilla pod, roasted coconut flakes, peel of orange and cloves, pineapple juice, simple syrup, fresh lime juice, top with Palmer Brut Champagne

PASSION ROYAL

Absolut Vanilla Vodka, passion fruit purée, fresh lime juice, Champagne syrup topped with Palmers Brut Champagne

MEET ME AT THE LANDMARK

Beluga noble vodka, infused with vanilla pods, rhubarb liqueur, Champagne syrup, lemon juice

LA BELLE ÉPOQUE

Tanqueray No. 10 Gin, St. Germain elderflower liquor, jasmine Champagne syrup, fresh lemon juice, topped with Palmers Brut Champagne

THE MARYLEBONE OLD FASHIONED

Highland Park 12 YO, Antica Formula Vermouth, Champagne syrup, peach bitter

CLASSIC CHAMPAGNE COCKTAILS 22

CLASSIC CHAMPAGNE COCKTAIL

Courvoisier VS, brown sugar cube soaked in Angostura bitter, topped with Palmers Brut Champagne

FRENCH 75

Tanqueray dry gin, fresh lemon juice, sugar syrup, topped with Palmers Brut Champagne

KIR ROYALE

Crème de Cassis, topped with Palmers Brut Champagne

AIRMAIL

Appleton 12 Years, fresh lime juice, homemade honey syrup, topped with Palmers Brut Champagne

NEGRONI SBAGLIATO

Tanqueray dry gin, Antica Formula Vermouth, topped with Palmers Brut Champagne

ALCOHOL-FREE SPARKLING MOCKTAILS 15

ROSE ROYAL

Rose & Elderflower cordial, pink grapefruit soda, topped with 'Wild Idol' alcohol-free sparkling Rosé

SHIRLEY TEMPLE MIMOSA

Grenadine, ginger ale, orange juice, topped with 'Wild Idol' alcohol-free sparkling

SPIRITS

50ml

VODKA

Absolut	14
Ketel One	15
Cîroc	16
Belvedere	16
Grey Goose	16
Grey Goose Le Citron	16
Beluga Noble	16
Beluga Gold	30

GIN

Gordon's 0.0% Alcohol Free	10
Bombay Sapphire	14
Cambridge Dry Gin	14
Hendrick's	15
Monkey 47	16
The Botanist	16
Tanqueray N° Ten	16
Tanqueray	16

RUM

Bacardi White	14
Sagatiba Cachaca	14
Havana Club 7 Years	16
Trois Rivières L'océan	16
Governor's Reserve	16.50
Appleton Estate 12 Years	15

TEQUILA & MEZCAL

Espolòn Blanco	14
Patrón Silver	17
Patrón Reposado	19
Don Julio Añejo	22
Don Julio 1942	36
Quikuriqui Mezcal	15
Montelobos Mezcal	16

ALL DAY MENU

Served from 12.00

DESSERTS

DARK CHOCOLATE AND COFFEE OPERA CAKE 13
Madagascan vanilla chantilly

CITRUS CRÈME BRÛLÉE 13
Blood orange, honey ice cream

EXOTIC FRUIT SUNDAE, CHANTILLY CREAM (VG) 13
Coconut sorbet, pineapple, mango, kiwi and passionfruit, vanilla ice cream

SEASONAL SLICED FRUIT 16

BRITISH CHEESES 15
Pear chutney, quince paste and artisan crackers

“REMEMBER GENTLEMEN, IT’S NOT JUST FRANCE WE ARE
FIGHTING FOR, IT’S CHAMPAGNE!”
Winston Churchill

(VG) Vegan, (V) Vegetarian

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BREAKFAST

Served Monday -Friday 09.00 -11.00

BIRCHER MUESLI 11
Oats, flaxseeds, honey, organic yoghurt and blueberries

HOMEMADE GRANOLA (VG) 11
Coconut yoghurt and berry compote

SEASONAL FRUIT, FRESHLY SLICED 16

HOMEBAKED VIENNOISERIE BASKET 12

**CRUSHED AVOCADO ON TOASED SOURDOUGH WITH SUN
BLUSHED TOMATO** 19
with poached eggs or
with vegan feta (VG)

TOASTED B.L.T 14
Toasted wholemeal or white bread, streaky bacon, beefsteak
tomato and lettuce, mayo with Savora mustard

OAK SMOKED SCOTTISH SALMON & SCRAMBLED EGGS 21
Toasted sourdough

ORGANIC MATCHA, HIGH GRADE ICHIBANCHA FROM KYUSHU

Matcha Latte 10.50

Iced Matcha 10.50

SMOOTHIES AND COCKTAILS

Berry Smoothie 8

Exotic Fruit Smoothie 8

Ginger Shot 5

Recovery Shot (fresh ginger, cayenne pepper) 5

Bloody Mary/ Virgin Bloody Mary 18/15

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SMALL PLATES

BRIXHAM WHITE CRAB 16

Avocado, tomato, toasted crumpet, brown crab butter

SMOKED SCOTTISH SALMON 14

Capers and shallot cream

SUSHI

SUSHI ROLL SELECTION 9 PIECES 20

Crab & avocado roll, spiced mayo, tobiko

Pickled carrot & cucumber roll, spiced mayo, toasted sesame seeds (VG)

Asparagus, avocado & seaweed roll (VG)

CAVIAR

PLATINIUM 30g 95

Platinum Caviar is hybrid caviar of the Oscietra and Siberian Sturgeons.

Platinum has a more intense flavour than Oscietra alone

SANDWICHES

WARM CHICKEN WRAP 21

Middle Eastern spices, iceberg lettuce, cucumber, pickled red onion, coriander mayo

THE LANDMARK CLUB 26

Roasted chicken, grilled bacon, hen's egg, beefsteak tomato, lettuce, mayo

CRISPY TACOS WITH BBQ SHORT RIB OF BEEF 21

Sweetcorn, pimienta and pine nut caponata, lime, soured cream and coriander

SMOKED SCOTTISH SALMON BAGEL 21

Pickled cucumber, shallots and caperberries

GRILLED HALLOUMI WRAP (V) 21

Avocado, cucumber, rocket and jalapeño mayo

CRUSHED AVOCADO OPEN SANDWICH (VG) 21

Vegan feta, sunblush tomato, dressed rocket, toasted sourdough

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ALL DAY MENU

Served from 12.00

SOUPS

ROASTED TOMATO AND BASIL SOUP (VG) 12

Warm baguettini

CHICKEN AND VEGETABLE BROTH 12

Warm baguettini

SALADS

CAESAR SALAD 20

Baby gem lettuce, Caesar dressing, anchovies, parmesan, hen's egg, croutons

with grilled maize-fed chicken breast 26

with Mediterranean prawns 28

SALMON POKÈ BOWL 26

Quinoa, edamame beans, pickled cucumber, ginger, avocado, radish, honey and soy sauce

PANZANELLA STYLE SALAD (V) 26

Burrata cheese, Heritage tomatoes, black olives, pickled shallots, fresh basil, balsamic dressing

with vegan feta instead of Burrata (VG) 26

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