Freshly pressed fruit juices Seasonal sliced fruits and berries (VG)

Natural, Greek and Artisan fruit yoghurts International charcuterie and cheeses

Oak smoked Scottish salmon Home baked Danish pastries, muffins and croissants (V)

Organic porridge made with oat milk (VG) Freshly made fruit smoothies

Cereals, granolas and muesli (VG) Chargrilled vegetables, hummus and aubergine caviar (VG)

Coffee Observing sustainable practices and blended from select Arabica and Robusta beans. Farmhouse breads or toasts with preserves

Landmark blended teas & infusions All teas are sourced directly from sustainable accredited gardens.

A selection of healthy salads (VG) (V)

Fried Eggs

Your selection from the Continental Buffet. followed by your choice from our Hot Buffet

## FULL ENGLISH BREAKFAST

£40

Enjoy your breakfast with TAITTINGER

CHAMPAGNE

Taittinger Brut £22 £110

Taittinger Rosé £25 £120

glass bottle

Scrambled Eggs Grilled Plum Tomatoes

Eggs Royale Grilled Mushrooms

Poached Eggs and Avocado (V) **Black Pudding** 

Grilled Streaky Bacon Plain Pancakes

Grilled Cumberland Pork Sausages Hash Brown (VG)

**Grilled Beef Sausages Belgian Waffles** 

Baked Beans (VG) French Toast

(V) Vegetarian (VG) Vegan

(p) Peanuts, (n) Nuts, (l) Lupin, (m) Milk, (e) Eggs, (f) Fish, (mo) Moluscs, (cr) Crustacean, (s) Soya, (g) Gluten, (ss) Sesame Seeds, (c) Celery, (mu) Mustard, (sd) Sulphur Dioxide Whilst every care is taken to ensure cross-contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the dietary information provided. For further information on food allergens, please ask one of our team members.

The Landmark London proudly supports local food producers and suppliers to celebrate the Best of British Seasonal produce and sustainable practices. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.