

À LA CARTE MENU

APPETISERS

|   |     |
|---|-----|
| Citrus-Cured Scottish Salmon                                | £19 |
| Pickled cucumber, Oscietra caviar, miso-buttermilk dressing |     |
|   |     |
| Butter Poached Scottish Lobster                             | £32 |
| Radish, grilled baby leek, lobster lemongrass sauce         |     |
|   |     |
| Robata Grilled Hand Dived Orkney Scallops                   | £19 |
| Lemon verbena sauce, finger lime, cauliflower purée         |     |
|   |     |
| Hereford Beef Fillet Tartare                                | £21 |
| Croûtons, baby onion, Guajillo mayonnaise                   |     |
|   |     |
| Chicken leek Ravioli  | £16 |
| Chicken sauce, Hen’s egg                                    |     |
|   |     |
| Salt Baked Celeriac Croquette (VG)                          | £15 |
| Pickled shimeji, lovage, celeriac velouté                   |     |
|   |     |
| Heritage Beetroot (VG)                                      | £14 |
| Fennel pollen, beet ribbons, avocado purée                  |     |
|   |     |
| Butternut Velouté (VG)                                      | £14 |
| Espelette pepper, seed oil                                  |     |

FROM THE CHARCOAL GRILL

|  |     |
|--|-----|
| <i>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.</i> |     |
|  |     |
| Hereford Dry-Aged Ribeye Steak 227g  | £42 |
|  |     |
|  |     |
| 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.

À LA CARTE MENU

MAIN COURSES

|  |      |
|--|------|
| Beef Wellington For Two <i>(please allow 45 minutes preparation time)</i>                      | £125 |
| Buttered mashed potatoes, tenderstem broccoli, shaved truffle, heritage carrots, truffle sauce |      |
|  |      |
| Dover Sole Meunière <i>(served off the bone)</i>   | £58  |
| Brown shrimps, capers, parsley and butter sauce  |      |
|  |      |
| Poached Sea Trout  | £38  |
| Cauliflower purée, razor clams, celery, vermouth sauce   |      |
|  |      |
| Pan seared fillet of Wild Seabass  | £42  |
| Crushed new potatoes, samphire, brown shrimps, lobster sauce                                   |      |
|  |      |
| Poached Norfolk Black-Leg of Chicken   | £38  |
| Gnocchi, salsify, herb emulsion, bacon, cavolo nero, supreme sauce                             |      |
|  |      |
| Scottish Highlands Loin of Venison   | £44  |
| Celeriac, Hen of the wood, crème de cassis, walnut, green peppercorn sauce                     |      |
|  |      |
| Slow-Cooked Short Rib of Beef  | £40  |
| Parmesan polenta, Heritage carrots, gremolata  |      |
|  |      |
| Pan-Fried Herb Gnocchi (VG)  | £27  |
| White onion purée, cipollini onions, Treviso endive, walnuts                                   |      |
|  |      |
| Grilled Hispi Cabbage (VG)   | £27  |
| Puffed wild rice, romesco sauce  |      |

SIDE DISHES

|   |                             |
|---|-----------------------------|
| Koffman fries   | Mixed wild mushrooms        |
| Cauliflower cheese, breadcrumbs                       | Mixed green vegetables      |
| Stracciatella, butternut, burnt honey , walnuts salad | New potatoes, fennel butter |

DESSERTS

|   |     |
|---|-----|
| Warm Sticky Date Pudding                        | £13 |
| Toffee sauce, pecan ice cream                   |     |
|   |     |
| Citrus Crème Brûlée                             | £13 |
| Blood orange, honey ice cream                   |     |
|   |     |
| Tiramisu  | £13 |
| Mascarpone, cacao tuile, cappuccino ice cream   |     |
|   |     |
| Valrhona Chocolate Mille- Feuille               | £13 |
| Honey, milk ice cream                           |     |
|   |     |
| Grilled Caramelised Pineapple (VG)              | £13 |
| Coconut sorbet, ginger bread                    |     |
|   |     |
| Coconut Mousse (VG)                             | £13 |
| Mango purée, pineapple and lime                 |     |
|   |     |
| Selection of British Cheeses                    | £16 |
| Pear chutney, quince paste and artisan crackers |     |

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