

SOFT DRINKS, TEA & COFFEE

MIXERS & MINERAL

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

Evian Still Water 8
San Pellegrino Sparkling Water 8

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

NON-VINTAGE

Taittinger Brut Réserve 22 110

Lallier, Brut, R.021 21 105

Ruinart Brut 139

Deutz Brut Classic 120

Palmer & Co. Brut Réserve NV 95

Veuve Clicquot Brut Yellow Label 130

Charles Heidsieck Brut Réserve 115

Bollinger Special Cuvée Brut 115

Pol Roger Brut Réserve 120

Taittinger Prélude Grands Crus 149

Billecart-Salmon Le Réserve 160

Krug, Grande Cuvée MV 450

GROWER CHAMPAGNE

Forget-Brimont Brut Premier Cru 20 99

Brice Blanc de Noirs, Bouzy Grand Cru Extra Brut 24 118

André Jacquart, Blanc de Blancs, Premier Cru, Vertus 110

André Jacquart, Blanc de Blancs, Grand Cru, Mesnil 135

Lallier, Blanc de Blancs Brut 210

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			SPIRITS, LIQUEURS, APERITIFS & BEER	
	150ml	750ml		50ml
ROSÉ CHAMPAGNE			COGNAC, ARMAGNAC & CALVADOS	
Forget-Brimont Rosé	22	106	Château du Breuil Calvados Pays D'Auge VSOP	15
Taittinger Prestige Rosé	25	120	Armagnac Château de Laubade	16
Lallier Rosé		180	Rémy Martin VSOP	16
Bollinger Rosé		162	Courvoisier VSOP	16
Ruinart Rosé		195	Hennessy VSOP	20
Dom Pérignon Rosé		750	Armagnac Janneau Royal XO	21
Taittinger Nocturne		120	Hennessy XO	50
VINTAGE CUVÉE			Rémy Martin XO	60
Taittinger Brut Vintage 2016		135	Hennessy Paradis	120
Charles Heidsieck Brut Millésimé 2018		360	Rémy Martin Louis XIII	320
Bollinger Grande Année 2020		245	LIQUEURS & APERITIFS	
Veuve Clicquot Grande Dame 2015		300	Aperol	13
Pol Roger, Churchill Cuvée 2015		450	Campari	13
Dom Pérignon 2015		360	Drambuie	13
Taittinger Comtes de Champagne Grand Crus Blanc de Blanc, 2013		390	Grand Marnier	13
Cristal Louis Roederer 2015		490	Baileys Irish Cream	13
MAGNUM			Cointreau	13
Taittinger Brut Réserve		240	Disaronno Amaretto	13
Charles Heidsieck Brut Réserve		255	Chambord	13
SPARKLING WINE			Khalúa	13
Chapel Down Brut Reserve, Tenterden, England	17	79	Passoã	13
Chapel Down Rosé Reserve, Tenterden, England	19	95	Pernod	13
Nyetimber, West Sussex, England, Brut NV	21	105	Cynar	13
Nyetimber, West Sussex, England, Rosé NV	24	115	Frangelico	13
Nyetimber, West Sussex, England, Blanc de Blancs		130	Lillet Blanc	13
Bellavista Franciacorta 2020, Lombardy, Italy		95	Pernod Absinthe	13
ALCOHOL-FREE SPARKLING			Ancho Reyes	13
Wild Idol Sparkling White	14	65	1757 Vermouth Di Torino Rosso	15
Wild Idol Sparkling Rosé	14	65	Grand Marnier Cuvée Louis-Alexandre	18
Saicho Sparkling Tea, Jasmine	11.50	50	PORT & SHERRY	
Mighty Brew, Organic Jasmine	14.50	65	Quinta do Noval 10 Years	14
			Tio Pepe, Fino	14
			González Byass 'Alfonso' Oloroso Seco	14
			Quinta do Noval 20 Years	22
			BOTTLED BEERS	
			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
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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 peels, fresh lime juice, bitter foamer topped with Taittinger Brut Champagne

APPLE PIE MARTINI

Bacardi buttered rum, fresh apple, fresh ginger, apple juice, peach bitters, bitter foamer, topped with Taittinger Brut Champagne

MALABAR PINEAPPLE PUNCH

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

PASSION ROYAL

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

THE MARYLEBONE OLD FASHIONED

Highland Park 12 YO, 1757 Vermouth Di Torino Rosso, Champagne syrup, peach bitter

CLASSIC CHAMPAGNE COCKTAILS 22

CLASSIC CHAMPAGNE COCKTAIL

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

FRENCH 75

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

KIR ROYALE

Crème de Cassis, topped Taittinger Brut Champagne

AIRMAIL

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

NEGRONI SBAGLIATO

Campari, 1757 Vermouth Di Torino Rosso, topped with Taittinger 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
Quikirikiqui Mezcal	15
Montelobos Mezcal	16
Cincoro Blanco	26
Cincoro Reposado	33

ALL DAY MENU

Served from 12.00

DESSERTS

DARK CHOCOLATE AND COFFEE OPERA CAKE	13
Madagascan vanilla chantilly	
APPLE & RHUBARB CRUMBLE	13
Macadamia nut crumble, vanilla ice cream	
EXOTIC FRUIT SUNDAE, CHANTILLY CREAM (VG)	13
Coconut sorbet, pineapple, mango, kiwi, passionfruit, vanilla ice cream	
SEASONAL FRUIT, FRESHLY SLICED	16
BRITISH CHEESES	18
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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All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

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 TOASTED SOURDOUGH WITH SUNBLUSHED 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

WARM DISHES

ROASTED TOMATO AND BASIL SOUP (VG) 12

Warm baguettini

CHICKEN AND VEGETABLE BROTH 12

Warm baguettini

TORTELLONI 26

Mozzarella cheese, sunblush tomato, basil pesto and aged balsamic vinegar

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

PRAWN COCKTAIL 26

Atlantic prawns, iceberg lettuce, Marie Rose sauce,

Roasted garlic bread

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It is illegal to smoke on these premises except in designated external areas.
It is illegal to sell tobacco and alcohol products to anyone under the age of 18.

In accordance with the Weights and Measures Act of 1985,
the measures for the sale of gin, rum, vodka and whiskey on this premises is 25ml and 50ml or multiples, thereof.
Our champagne measure is 150ml, wine 175 ml and 125ml available on request.

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