

SEASONAL DINNER MENU

Starters

Chicken and Mushroom Ravioli
Chicken sauce, egg yolk

Wild Mushroom Risotto (VG)
Pistachio pesto, white miso

Puglian Burrata (V)
Date honey, endive frisée, nashi pear

White Onion Soup (VG)
Onion marmalade

Grilled Sea Bream
Coco bean, rainbow chard

Main Courses

Crispy Pork Belly
Braised savoy cabbage, celeriac puree,
pickled mustard seed sauce

Thyme Celeriac Terrine (VG)
Celeriac crumb, almond, red wine
shitake mushroom sauce

Poached Loin of Hake
Romanesco, cauliflower purée,
vermouth sauce

Pan-Fried Gnocchi (VG)
White onion purée, pickled onion,
Treviso endive, walnuts

Slow-Cooked Short Rib of Beef (add £5)
Broccoli purée, pickled onions, pearl barley, red wine jus

Sides: £9

Hispi cabbage, Romesco

Stracciatella, butternut, burnt honey, walnut salad

Tenderstem broccoli, chilli garlic dressing, flaked almond

Cauliflower cheese, breadcrumbs

Desserts

Valrhona Chocolate Mousse
Blood orange, white chocolate crumb,
blood orange yoghurt sorbet

Tiramisu
Mascarpone, cappuccino ice cream

Apple Tarte Tatin
Clotted cream ice cream

Grilled Caramelised Pineapple (VG)
Coconut sorbet, gingerbread

Selection of British Cheeses (add £5)
Pear chutney, quince paste and artisan crackers

3-Course £55

3-Course With a Glass of Sparkling £59

(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.