

SEASONAL LUNCH MENU

Appetisers

Chicken and Mushroom Ravioli
Chicken sauce, egg yolk

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

Wild Mushroom Risotto (VG)
Pistachio pesto, white miso

White Onion Soup (VG)
Onion marmalade

Grilled Sea Bream

Coco bean, rainbow chard, prawn sauce

Main Courses

Crispy Pork Belly
Braised savoy cabbage, Granny Smith apple, celeriac purée, mustard sauce

Poached Loin of Hake
Romanesco, roasted artichoke purée, mussel velouté

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

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

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

Desserts

Lemon Posset
Granny Smith apple, granola, marigold

Tiramisu
Mascarpone, cappuccino ice cream

Baked Alaska (VG)
Lime curd, blood orange

Valrhona Chocolate Mille-Feuille
Hazelnut, milk ice cream

3-Course £47

(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.