

# SEASONAL LUNCH MENU

## Appetisers

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, prawn sauce

## Main Courses

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

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

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

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

Baked Alaska (VG)  
Lime curd, blood orange

Tiramisu  
Mascarpone, cappuccino ice cream

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.