

SEASONAL LUNCH MENU

Starters

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

Main Courses

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

Poached Loin of Hake
Romanesco, cauliflower purée,
vermouth sauce

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

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

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

Desserts

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

Apple Tarte Tatin
Clotted cream ice cream

Tiramisu
Mascarpone, cappuccino ice cream

Grilled Caramelised Pineapple (VG)
Coconut sorbet, gingerbread

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.