

À LA CARTE MENU

STARTERS

Dry Aged Beef Carpaccio £21

Celeriac remoulade, aged parmesan, black truffle

Wild Cornish Seabass Ceviche £19

Avocado purée, platinum caviar, elderflower citrus dressing

Butter Poached Scottish Lobster £32

Citrus carrot purée, baby leek, lobster sauce

Heritage Beetroot (VG) £14

Salt baked and pickled, beetroot apple dressing, candied walnuts

Robata Grilled Hand Dived Orkney Scallop £19

Cauliflower purée, finger lime, lemon verbena sauce

FROM THE CHARCOAL GRILL

All steaks are served with Koffman fries, braised shallots, Portobello mushrooms, vine cherry tomatoes and your choice of Hollandaise, Béarnaise, Red Wine, or Chimichurri sauce.

Hereford Dry-Aged Ribeye Steak 280g £47

Hereford Dry-Aged Fillet Steak 200g £51

Veal Sirloin on The Bone 340g £42

(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.

À LA CARTE MENU

MAIN COURSES

Beef Wellington For Two (please allow 45 minutes preparation time) £125
Buttered mashed potatoes, tenderstem broccoli, shaved truffle, heritage carrots, truffle sauce

Crispy Pork Belly £40
Braised savoy cabbage, potato purée, truffle sauce

Scottish Highlands Loin of Venison £44
Celeriac, Hen of the Wood, cassis gel, walnuts, green peppercorn sauce

Dover Sole Meunière (served off the bone) £58
Brown shrimps, capers, parsley and butter sauce

Slow Cooked Scottish Salmon £38
Nori and comté herb crust, cauliflower purée, razor clams, vermouth sauce

Pan-Fried Gnocchi (VG) £27
White onion purée, pickled onions, Treviso endive, walnuts

SIDE DISHES £9

Koffman fries Mixed wild mushrooms
Cauliflower cheese, breadcrumbs Tenderstem broccoli, chilli garlic dressing, almond

Stracciatella, butternut, burnt honey, walnut salad New potatoes, fennel butter

DESSERTS

Baked Alaska (VG) £13
Lime curd, blood orange

Lemon Posset £13
Granny Smith apple, granola, marigold

Valrhona Chocolate Mille-Feuille £13
Hazelnut, milk ice cream

Yorkshire Rhubarb Panna Cotta £13
Poached rhubarb, ginger

Selection of British Cheeses £18
Pear chutney, quince paste and artisan crackers

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