

SEASONAL DINNER MENU

Starters

Ravioli of Chicken & Mushroom
Wild garlic, chicken sauce, egg yolk

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

Cauliflower Risotto (VG)
Herbed pesto, white miso

Chilled Hazelnut Soup (VG)
Grapes, Pons olive oil

Grilled Sea Bream

Courgette almond chutney, red pepper sauce

Main Courses

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

Roasted Loin of Hake
Romesco, grilled baby gem,
basil parmesan purée

Asparagus Tarlet (VG)
Herb dressing, new season vegetables

Pan-Fried Gnocchi (VG)
Pea and mint purée, radish, tokyo turnips

Slow-Cooked Short Rib of Beef (add £5)

Parmesan polenta, oregano gremolata, red wine jus

Sides: £9

Hispi cabbage, Romesco

Tenderstem broccoli, chilli garlic dressing, flaked almond

Rocket, San Marzano tomatoes, pine nuts,
lemon vinaigrette

Jersey Royal potatoes, wild garlic butter

Desserts

Valrhona Chocolate Mousse
White chocolate crumb, mint ice cream

Apple Tarte Tatin
Clotted cream ice cream

Tiramisu
Mascarpone, cappuccino ice cream

Grilled Caramelised Pineapple (VG)
Coconut sorbet, gingerbread

Selection of Seasonal 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.