

# SEASONAL LUNCH 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

## 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

## 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.