

## À LA CARTE MENU

### STARTERS

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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

Baby fennel, marinated fennel, lobster sauce

Heritage Beetroot (VG) £14

Salt baked and pickled, beetroot apple dressing, candied walnuts

Warm White Asparagus (V) £19

Sauce gribiche, walnut crumb

### FROM THE CHARCOAL GRILL

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

Hereford Dry-Aged Ribeye Steak 280g £45

Hereford Dry-Aged Fillet Steak 200g £49

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.

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### MAIN COURSES

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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

Roasted Norfolk Black Chicken £44

White asparagus, morel, wild garlic, chicken 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, grilled baby gem, razor clams, vermouth sauce

Pan-Fried Gnocchi (VG) £27

Pea and mint purée, radish, tokyo turnips

### SIDE DISHES

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Koffman fries

Mixed wild mushrooms

Jersey Royal potatoes, wild garlic butter

Tenderstem broccoli, chilli garlic dressing, almond

Rocket, San Marzano tomatoes, pine nuts, lemon vinaigrette

Hispi cabbage, Romesco

### DESSERTS

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Baked Alaska (VG) £13  
Strawberry, lime curd

Lemon Posset £13  
Granny Smith apple, granola, marigold

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

Passion Fruit Panna Cotta £13  
Alphonso mango

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

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