

SEASONAL DINNER MENU

Starters

Ravioli of Chicken & Wild Garlic
Chicken sauce, egg yolk

Puglian Burrata (V)
Date honey, endive, nectarine

Isle of Wight Tomatoes Consommé (VG)
Watermelon, basil, artichoke

Chilled Hazelnut Soup (VG)
Grapes, Pons olive oil

Grilled Red Mullet
Courgette almond chutney, red pepper sauce

Main Courses

Crispy Pork Belly
Pea fricassée, apricot sauce

Roasted Loin of Hake
Romesco, grilled baby gem basil and
parmesan sauce

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

Green Asparagus Tartlet (VG)
Herb dressing, new season vegetables

Slow-Cooked Short Rib of Beef (add £5)
Parmesan polenta, oregano gremolata, red wine jus

Sides: £9

Koffman Fries
Jersey Royal potatoes, wild garlic butter

Rocket, Isle of Wight tomatoes, pine nut salad
Tenderstem broccoli, chilli garlic dressing, flaked almond

Desserts

Valrhona Chocolate Mousse
White chocolate crumb, mint ice cream

Tiramisu
Mascarpone, cappuccino ice cream

Strawberry Eton Mess
Basil Sorbet

Poached Pineapple (VG)
Lemongrass, coconut sorbet

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.