

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
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

All steaks are served with braised shallots, Portobello mushrooms, vine cherry tomatoes and your choice of Béarnaise, Red Wine, Peppercorn 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

Beef Wellington For Two (please allow 45 minutes preparation time)	£125
Buttered mashed potatoes, tenderstem broccoli, shaved truffle, heritage carrots, truffle sauce	
Roasted Pigeon Breast	£42
Apricot, Scottish girolles, braised fennel, almond, pigeon 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	
Roasted Fillet of Halibut	£45
Baby artichoke, pickled kohlrabi, cockles and vermouth sauce	
Pan-Fried Gnocchi (VG)	£27
Pea and mint purée, radish, tokyo turnips	

SIDE DISHES

Koffman fries	Mixed wild mushrooms
Tenderstem broccoli, chilli garlic dressing, almond	Jersey Royal potatoes, wild garlic butter
Rocket, Isle of Wight tomatoes, pine nut salad	

DESSERTS

Baked Alaska (VG)	£13
Strawberry, lime curd	
Lemon Posset	£13
Granny Smith apple, granola, marigold	
Valrhona Chocolate & Raspberry Mille-Feuille	£13
Raspberry sorbet	
Passion Fruit Panna Cotta	£13
Alphonso mango	
Selection of Seasonal British Cheeses	£18
Pear chutney, quince paste and artisan crackers	

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