

À LA CARTE MENU

STARTERS

Roasted Merryfield Duck Breast Hazelnut emulsion, cherries, celery, duck sauce	£19
Line-Caught Wild Seabass Ceviche Avocado purée, platinum caviar, elderflower citrus dressing	£19
Grilled Scottish Lobster Baby fennel, marinated fennel, lobster sauce	£32/£64
Heritage Beetroot (VG) Salt baked and pickled, beetroot apple dressing, candied walnuts	£14
Warm White Asparagus (V) Sauce gribiche, walnut crumb	£19

MAIN COURSES

Beef Wellington For Two (please allow 45 minutes preparation time) Buttered mashed potatoes, tenderstem broccoli, shaved truffle, heritage carrots, truffle sauce	£125
Roasted Rack of Cumbrian Lamb Stuffed courgette flower, potato terrine, tomato chutney, lamb sauce	£48
Roasted Norfolk Black Chicken White asparagus, morel, chicken sauce	£44
Dover Sole Meunière (<i>served off the bone</i>) Brown shrimps, capers, parsley butter sauce	£58
Pan Seared Fillet of Cornish Turbot Baby artichoke, pickled kohlrabi, razor clams, vermouth sauce	£54
Pan-Fried Gnocchi (VG) Pea and mint purée, radish, tokyo turnips	£27

(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.

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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

SIDE DISHES

Seasonal green vegetables with mint	Mixed wild mushrooms
Rocket, Isle of Wight tomatoes, pine nut salad	Jersey Royal potatoes, herb butter
Koffman fries	

DESSERTS

Black Cherry Soufflé Pistachio ice cream	£15
Baked Alaska (VG) Strawberry, lime curd	£13
Valrhona Chocolate & Raspberry Mille-Feuille Raspberry sorbet	£13
Passion Fruit Panna Cotta Alphonso mango	£13
Selection of Seasonal British Cheeses Pear chutney, quince paste and artisan crackers	£18

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.