

À LA CARTE MENU
DINNER

STARTERS

Roasted Merryfield Duck Breast	£19
Hazelnut emulsion, cherries, celery, duck sauce	
Line-Caught Wild Seabass Ceviche	£19
Avocado purée, platinum caviar, elderflower citrus dressing	
Grilled Scottish Lobster	£32/£64
Baby fennel, marinated fennel, lobster sauce	
Heritage Beetroot (VG)	£14
Salt baked & pickled, beetroot apple dressing, candied walnuts	
Tempura Courgette Flower (VG)	£17
Artichoke, sauce vierge	

MAIN COURSES

Scottish Salmon En-Croûte For Two <i>(please allow 30 minutes preparation time)</i>	£90
Native lobster mousse, Keta & Platinum caviar sauce	
Roasted Rack of Cumbrian Lamb	£48
Stuffed courgette flower, potato terrine, tomato chutney, lamb sauce	
Roasted Norfolk Black Chicken	£44
Stuffed Roscoff onion, Scottish girolles, truffle, supreme sauce	
Whole Cornish Dover Sole Meunière (served off the bone)	£58
Brown shrimps, capers, parsley butter sauce	
Pan Seared Fillet of Cornish Turbot	£54
Baby artichoke, pickled kohlrabi, razor clams, Noilly Prat sauce	
Pan-Fried Gnocchi (VG)	£27
Pea & mint purée, radish, Yukon turnips	

(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 ethically sourced, grass-fed beef, matured for a minimum of 28 days. 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

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

Pistachio Soufflé	£15
Cherry sorbet	
Peach Melba (VG)	£13
Poached peach, vanilla ice cream, raspberry sauce, almonds	
Valrhona Milk Chocolate Crèmeux	£13
Salted caramel miso, brioche tuile, crème fraîche	
Passion Fruit Panna Cotta	£13
Alphonso mango, mango sorbet	
Selection of Artisan Cheeses	£18
Pear chutney, quince paste & artisan crackers	

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.