

SEASONAL DINNER MENU

Norfolk Black-Leg Chicken Ravioli, Saffron Aioli, Chicken Sauce

Ceviche of Scottish Salmon, Avocado Wasabi Purée, Radish, Citrus Dressing

Puglian Burrata, Date Honey, Endive, Nectarine (V)

Chilled Hazelnut Soup, Grapes, Pistachio (VG)

Free-range Berkshire Pork Belly, Peas, Baby Gem, Mint, Apricot Sauce

Slow-Cooked Short Rib of Beef, Parmesan Polenta, Oregano Gremolata,
Red Wine Jus (Add £5)

Poached Sea Trout, Potato, Leeks, Scottish Girolles, Noilly Prat Sauce

Orzo Cashew Cream, Baby Cucumber, Artichoke, Olives, Herb Pesto (VG)

Sides: £9

Seasonal Green Vegetables With Mint

Jersey Royal Potatoes, Herb Butter

Rocket, Isle of Wight Tomatoes, Pine Nut Salad

Koffman Fries

Valrhona Chocolate Mousse, Kentish Strawberries, Strawberry Sorbet

Poached Pineapple, Lemongrass, Coconut (VG)

Passion Fruit Panna Cotta, Alphonso Mango, Mango Sorbet

Selection of Artisan Cheeses, Pear Chutney, Quince Paste & Artisan
Crackers (Add £5)

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.