

CONTINENTAL BREAKFAST

£32

- Freshly pressed fruit juices

Natural, Greek and Artisan fruit yoghurts

Oak smoked Scottish salmon

Organic porridge made with oat milk (VG)

Cereals, granolas and muesli (VG)

Farmhouse breads or toasts with preserves

A selection of healthy salads (VG) (V)
- Seasonal sliced fruits and berries (VG)

International charcuterie and cheeses

Home baked Danish pastries, muffins and croissants (V)

Freshly made fruit smoothies

Chargrilled vegetables, hummus and aubergine caviar (VG)

Coffee *Observing sustainable practices and blended from select Arabica and Robusta beans.*

Landmark blended teas & infusions *All teas are sourced directly from sustainable accredited gardens.*

HOT BREAKFAST

£40

*Your selection from the Continetal Breakfast, followed by one dish of your choice from our hot breakfast menu
(Supplement of £8 will apply for any additional hot dish order)*

- Full English

Two eggs cooked to your style, grilled back bacon,
Cumberland sausage, black pudding, grilled plum tomatoes
and field mushrooms

Vegetarian (V)

Two eggs cooked to your style, grilled plum
tomatoes, field mushrooms, baby spinach and avocado

Crushed Avocado with Poached Eggs (V)

Toasted sourdough, olive oil

Belgian Waffles (V)

Berry compote and vanilla cream

Crushed Avocado with Vegan Feta (VG)

Toasted bloomer, olive oil
- Oak Smoked Scottish Salmon and Scrambled Eggs

Toasted bloomer

Eggs Benedict

Poached eggs on toasted English muffins with
grilled ham or baby spinach or oak smoked salmon
All glazed with Hollandaise sauce

Buttermilk Pancakes (V)

Plain or with caramelised banana, pecans and
Canadian maple syrup

Organic Porridge (V)

With macerated strawberries, golden syrup and cinnamon



(V) Vegetarian (VG) Vegan

Enjoy your breakfast with

PERRIER JOUËT
CHAMPAGNE

	glass	bottle
Perrier Jouët Grand Brut	£22	£110
Perrier Jouët Blason Rosé	£25	£120

CHILDREN'S
BREAKFAST

Children 1 - 5yrs old dine
complimentary

Children aged 6 to 12
breakfast is £15

Whilst every care is taken to ensure cross-contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the dietary information provided. For further information on food allergens, please ask one of our team members.

The Landmark London proudly supports local food producers and suppliers to celebrate the Best of British Seasonal produce and sustainable practices.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.