

À LA CARTE MENU
DINNER

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 & pickled, beetroot apple dressing, candied walnuts	£14
Tempura Courgette Flower (VG) Artichoke, sauce vierge	£17

MAIN COURSES

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

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