

À LA CARTE MENU

LUNCH

STARTERS

Roasted Merryfield Duck Breast	£19
Hazelnut emulsion, cherries, celery, duck sauce	
Ceviche of Scottish Salmon	£18
Avocado wasabi purée, radish, citrus dressing	
Butter Poached Scottish Lobster	£32/£64
Baby fennel, marinated fennel, lobster sauce	
Heritage Beetroot (VG)	£14
Salt baked & pickled, beetroot apple dressing, candied walnuts	
White Onion Velouté (V)	£15
Roscoff onion marmalade, aged balsamic	

MAIN COURSES

Roasted Norfolk Black Chicken	£44
Stuffed Roscoff onion, Scottish girolles, truffle, supreme sauce	
Whole Cornish Dover Sole Meunière <i>(served off the bone)</i>	£58
Brown shrimps, capers, parsley butter sauce	
Poached Sea Trout	£42
Potato, leeks, Scottish girolles, Noilly Prat sauce	
Pan-Fried Gnocchi (VG)	£27
Pea & mint purée, radish, Yukon turnips	

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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 £9

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

DESSERTS

Vanilla Baked Alaska (VG)	£13
Black cherries & Kirsch	
Valrhona Milk Chocolate Crèmeux	£13
Salted caramel miso, brioche tuille, crème fraîche	
Selection of Ice Cream & Sorbets	£13
Selection of Artisan Cheeses	£18
Pear chutney, quince paste & artisan crackers	

(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.