

SEASONAL DINNER MENU

Norfolk Black-Leg Chicken Ravioli, Chicken Velouté, Preserved Wild Blueberries

Marinated Seabass, Chilli, Cucumber, Elderflower Dressing

Puglian Burrata, Pear, Truffle Honey (V)

Butternut Squash Soup, Pumpkin Seeds (VG)

Free-range Berkshire Pork Belly, Red Cabbage, Celeriac, Madeira Sauce

Slow-Cooked Short Rib of Beef, Mashed Potato, Caramelised Shallot, Red Wine
Sauce (Add £5)

Butter Confit Salmon, Crust, Coco Beans, Vermouth Sauce

Risotto of Jerusalem Artichoke and Black Truffle (VG)

Sides: £9

Tenderstem Broccoli, Shallot

New Potatoes, Herb Butter

Endive And Pear Salad

Koffman Fries

Braised Red Cabbage

Truffle Mash (add £5)

Valrhona Chocolate Créméux, Blood Orange Sorbet

Warm Sticky Toffee Pudding, Vanilla Ice Cream

Poached Pineapple, Lemongrass, Lemon Sorbet (VG)

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.