

CHAMPAGNE & SPARKLING BY THE GLASS

CHAMPAGNE

150ml

Perrier Jouët Grand Brut 23
Intense freshnesss and balance of white flowers & yellow fruit aromas

Perrier Jouët Blason Rosé 25
Rich aromas of ripe red and black fruit, lush & lively on the palate

Perrier Jouët Blanc de Blancs 38
Bursting with aromas of elderberry & tangy citrus, lingering freshness with a smooth mellow finish

Perrier Jouët Belle Epoque 2016 45
Elegantly floral with white peach, citrus & almond with a mineral finish

Perrier Jouët Belle Epoque Rosé 2014 65
Refined raspberry, pomegranate with notes of orange blossom

Lallier Brut, R.021 23
Fresh citrus fruits, brioche & lightly spiced aroma

GROWER CHAMPAGNE

Brice Blanc de Noirs, Bouzy Grand Cru Extra Brut 28
Expressive red berries, orchard fruit, citrus zest with hints of brioche & light spices

Domaine Alexandre Bonnet Blanc de Noirs 25
Ripe pear, citrus zest and brioche with a crisp mineral finish

Porte Noire Petite Porte Extra Brut NV 23
Citrus & orchard fruit with brioche notes & a crisp, balanced finish

Porte Noire Blanc de Blancs Gran Cru 2014 34
Elegant & complex; citrus pear with brioche and toasted almond

ENGLISH SPARKLING

Nyetimber Classic Cuvée, West Sussex, England, Brut NV 21
Perfect balance of citrus, brioche & vanilla notes

Nyetimber Rosé, West Sussex, England NV 24
Refreshing redcurrant, raspberry & cherry flavours

ALCOHOL-FREE SPARKLING

Wild Idol Sparkling White 16
Fresh green notes of lime zest & crisp apple

Wild Idol Sparkling Rosé 16
Elegant floral aromas of red fruit

Saicho Sparkling Tea, Jasmine 11.50
Delicate jasmine blossom with lychee, apple sherbert and vanilla

If you require further information on beverage 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.

CHAMPAGNE

CHAMPAGNE BRUT NV

	750ml
Perrier Jouët Brut	110
Taittinger Brut Réserve	125
Taittinger Prélude	149
Ruinart Brut	139
Pol Roger Réserve Brut	120
Lallier Brut, R.021	120
Krug - Grande Cuvée	450
Deutz Brut Classic	145
Charles Heidsieck Brut	149
Bollinger Special Cuvée	149
Veuve Clicquot - Yellow Label Brut	130
Billecart-Salmon Le Réserve	160

GROWER CHAMPAGNE - BRUT NV

	750ml
Porte Noire Petite Porte Extra Brut	115
Domaine Alexandre Bonnet Brut	120
Lacourte Godbillon Terroir D'ecueil 1er Cru Brut	145

CHAMPAGNE ROSÉ NV

	750ml
Perrier Jouët Blason Rosé	120
Taittinger Prestige Rosé	140
Ruinart Rosé	195
Lallier Rosé	180
Bollinger Rosé	162
Billecart Salmon Le Rosé	225
Laurent Perrier Rosé	220

GROWER CHAMPAGNE - ROSÉ NV

	750ml
Domaine Alexandre Bonnet Rosé Extra Brut	150
Lacourte Godbillon Rosé	170

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It is illegal to smoke on these premises except in designated external areas.
It is illegal to sell tobacco and alcohol products to anyone under the age of 18.

In accordance with the Weights and Measures Act of 1985,
the measures for the sale of gin, rum, vodka and whiskey on this premises is 25ml and 50ml or multiples, thereof.
Our champagne measure is 150ml, wine 175 ml and 125ml available on request.

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SOFT DRINKS, TEA & COFFEE

MIXERS & MINERAL

	330ml
Llanllyr Source Springwater Still / Sparkling 'Llanllyr Source water is sustainably drawn from natural springs on the Tynant Estate.'	6.50
	750ml
Evian Still Water	8
San Pellegrino Sparkling Water	8
	200ml
Coca-Cola	6
Diet Coke	6
Coke Zero	6
Lemonade	6
Ginger Ale	6
Ginger Beer	6
Soda Water	6
Tonic Water	6
Aromatic Tonic	6
Elderflower Tonic	6
Slimline Tonic	6

JUICES AND COLD PRESS

Apple Juice	8
Cranberry Juice	8
Grapefruit Juice	8
Orange Juice	8
Mango Juice	8
Cold Press Rise & Shine Carrot, apple, ginger, lemon and tumeric	9
Cold Press Root Revive Beetroot, pomegranate, carrot, lemon and ginger	9
Cold Press Vital Verde Spinach, apple, celery, lime and ginger	9

COFFEE & TEA

'Observing sustainable practices and blended from select Arabica and Robusta beans.'

Espresso	8
Americano	8
Cappuccino	8
Cafe Latté	8
Flat White	8
Mochaccino	8
Hot Chocolate	8
Matcha Latté	10.50
Matcha Tonic	12
Coffee Cafetières	10.50
Spanish Latte	10.50
Affogato	10.50

Iced coffee is available

'All teas are sourced directly from sustainable accredited gardens.'

English Breakfast	7
Earl Grey	7
Finest Darjeeling	7
Fresh Mint	7
Green Tea	7
Organic Chamomile	7
Pure Organic Peppermint	7

CHAMPAGNE

CHAMPAGNE BLANC DE BLANCS

	750ml
Perrier Jouët Blanc de Blancs	190
Lallier Blanc de Blancs	210
Andre Jacquart Blanc De Blancs 'Mesnil' Grand Cru	145
Andre Jacquart Blanc De Blancs 'Vertus' Premier Cru	116
Ruinart Blanc de Blancs	225
Laurent Perrier Blanc de Blancs	185

GROWER CHAMPAGNE - BLANC DE NOIRS

	750ml
Brice Blanc de Noirs, Bouzy Grand Cru Extra Brut	138
Domaine Alexandre Bonnet Blanc de Noirs	120

VINTAGE BRUT

	750ml
Perrier Jouët Belle Epoque 2016	295
Taittinger Comtes de Champagne 2013	390
Pol Roger Cuvée Sir Winston Churchill 2015	550
Dom Pérignon 2017	360
Louis Roederer Cristal 2015	490
Bollinger Grande Année 2015	270
Taittinger Brut 2016	135
Porte Noire Blanc de Blancs Gran Cru 2014	170
Veuve Cliquot Grande Dame 2015	320
Charles Heidsieck Brut Vintage 2018	260
Laurent Perrier Grand Siecle Brut no.25	389

VINTAGE ROSÉ

	750ml
Perrier Jouët Belle Epoque Rosé 2014	425
Dom Pérignon Rosé 2008	750

MAGNUM NV

	1500ml
Taittinger Brut Réserve	240
Charles Heidsieck Brut Réserve	255

SPARKLING WINE

	750ml
Nyetimber Classic Cuvée, West Sussex, England, Brut NV	105
Nyetimber Rosé, West Sussex, England, NV	115
Nyetimber, West Sussex, England, Blanc de Blancs	130

ALCOHOL-FREE SPARKLING WINE

	750ml
Wild Idol Sparkling White	79
Wild Idol Sparkling Rosé	79
Saicho Sparkling Tea, Jasmine	50

COCKTAILS

OUR SIGNATURE COCKTAILS 22

MEET ME AT THE LANDMARK



Absolut Vanilla with rhubarb liqueur, fresh lemon and a touch of home made champagne syrup, creating a smooth and refined serve. A light, elegant and gently sweet cocktail with a balanced tart citrus finish.

PEAR AU SOLEIL



Kingston 62 rum, pear liqueur, fresh lime juice and elderflower cordial, and bitter foamer, clarified for a crystal-clear, silky texture and finished with Perrier Jouët Grand Brut Champagne and Angostura bitters. An elegant, aromatic and refreshing cocktail with a balanced sweet citrus profile.

CRYSTAL MARY



Tanqueray gin with a clarified blend of tomato, lemon, Worcestershire sauce and Tabasco, finished with basil oil and samphire. An elegant, savoury and refined cocktail with delicate spice and fresh herbal notes.

VELVET INFERNO



Chilli-infused Espolòn tequila meets Campari, passion fruit purée and lemon, lifted with Ginger Ale and finished with a silky champagne lemon & olive oil foam. A bold, spicy and bittersweet cocktail with a bright citrus and a smooth, elegant finish.

CATCH AT THE LANDMARK



Beetroot-infused Beluga Noble vodka meets Aperol and delicate home made ginger syrup, lifted by citric acid solution and topped with Perrier-Jouët Grand Brut Champagne for an elegant, vibrant serve. A beautifully balanced, bittersweet and lightly spiced cocktail with a refreshing, effervescent finish.

ROUGE AMOUR



Beluga Noble vodka with Amaretto Disaronno, fresh strawberry cordial and lemon, finished with an edible flower. A smooth, lightly sweet and elegant cocktail with a balanced fruity–citrus profile.

JARDIN D'AZUR



Tanqueray gin with elderflower liqueur and butterfly blue tea, brightened with lemon, Perrier-Jouët Grand Brut Champagne and finished with a light elderflower foam. A fresh, floral and elegant cocktail with a balanced citrus and aromatic profile.

THE PINK ATRIUM



Beluga Noble vodka with Cointreau and Passoã, layered with elderflower, cranberry and fresh lemon, finished with a float of Minuty Prestige Rosé wine. A light, floral and refreshing cocktail with a balanced sweet–citrus profile and elegant finish.

SPIRITS, LIQUEURS, APERITIFS & BEER

COGNAC, ARMAGNAC & CALVADOS	50ml
Château du Breuil Calvados Pays D'Auge VSOP	15
Armagnac Château de Laubade	16
Rémy Martin VSOP	16
Courvoisier VSOP	16
Hennessy VSOP	20
Armagnac Janneau Royal XO	21
Hennessy XO	50
Rémy Martin XO	60
Hennessy Paradis	120
Rémy Martin Louis XIII	320

LIQUEURS & APERITIFS	
Aperol	13
Campari	13
Limoncello	13
Drambuie	13
Grand Marnier	13
Baileys Irish Cream	13
Cointreau	13
Disaronno Amaretto	13
Chambord	13
Khalúa	13
Passoã	13
Pernod	13
Cynar	13
Frangelico	13
Lillet Blanc	13
Pernod Absinthe	13
Ancho Reyes	13
1757 Vermouth Di Torino Rosso	15
Grand Marnier Cuvée Louis-Alexandre	18

PORT & SHERRY	100ml
Quinta do Noval 10 Years	14
Tio Pepe, Fino	14
González Byass 'Alfonso' Oloroso Seco	14
Quinta do Noval 20 Years	22

BOTTLED BEERS	330ml
Asahi, Japan	8
Estrella Galicia Alcohol-Free, Spain	8
Singha, Thailand	8
Noam, Unfiltered Lager, Germany	10

SPIRITS

WHISKY

	50ml
BLENDED	
Johnnie Walker Black Label	16
Chivas Regal 12 Years	16
Royal Salute 21 Years	38
Johnnie Walker Blue Label	50
AMERICA	
Wild Turkey 101 8 Years	14
Wild Turkey Rye	14
Jack Daniel's	14
Maker's Mark	14
Woodford Reserve	16
Bulleit Rye	15
Jack Daniels Single Barrel	19
CANADA	
Canadian Club	15
IRELAND	
Jameson	15
Bushmills	16
JAPAN	
Yamazaki 12 Years	26
Hakushu 12 Years	29

SINGLE MALTS

HIGHLANDS	
Glenmorangie 10 Years	16
Oban 14 Years	18
Dalwhinnie 15 Years	17
The Dalmore 15 Years	20
Glenmorangie 18 Years	20
The Macallan 18 Years	56
LOWLANDS	
Glenkinchie	15
ISLANDS	
Talisker 10 Years	15
Jura Seven Wood	20
Highland Park 18 Years	34
ISLAY	
Bowmore 12 Years	14
Laphroaig 10 Years	16
Lagavulin 16 Years	19
SPEYSIDE	
Glenlivet Founder's Reserve	14
Glen Grant 12 Years	15
Glen Grant 15 Years	18
Glen Grant 18 Years	38
Glenrothes 18 Years	29

COCKTAILS

CLASSIC CHAMPAGNE COCKTAILS 22

CLASSIC CHAMPAGNE COCKTAIL

Courvoisier VSOP with a brown sugar cube and Angostura bitters, topped with Perrier Jouët Grand Brut Champagne. A timeless, elegant and lightly sweet cocktail with aromatic depth and refined effervescence.

FRENCH 75

Tanqueray Gin with fresh lemon and sugar syrup topped with Perrier Jouët Grand Brut Champagne. A crisp, refreshing and elegant cocktail with a bright citrus and lightly sweet profile.

KIR ROYALE

Crème de Cassis topped with Perrier Jouët Grand Brut Champagne, creating a refined French classic. A fresh, fruity and elegant cocktail with delicate sweetness and lively bubbles.

NEGRONI SBAGLIATO

Campari and 1757 Vermouth di Torino Rosso, topped with Perrier Jouët Grand Brut Champagne for a refined Italian classic. A bittersweet, elegant and refreshing cocktail with a perfectly balanced profile.

HUGO SPRITZ

Mondoro Aperitivo Ai Fiori Di Sambuco elderflower liqueur with fresh mint and lime, topped with Perrier-Jouët Grand Brut Champagne for a refreshing alpine classic. A crisp, floral and aromatic cocktail with a light, refreshing finish.

LIMONCELLO SPRITZ

Limoncello topped with Perrier Jouët Grand Brut Champagne, creating a vibrant Italian aperitif. A light, zesty and refreshing cocktail with a bright citrus profile.

SARTI SPRITZ

Sarti Rosa topped with Perrier Jouët Grand Brut Champagne, showcasing vibrant notes of blood orange, mango and passion fruit. A fruity and refreshing cocktail with an exotic, balanced profile.

ALCOHOL-FREE SPARKLING MOCKTAILS 15

THE GARDEN SPARKLE

Gordon's 0.0 gin with Martini Vibrante, layered with botanicals and citrus, topped with ginger ale and Wild Idol Rosé. A light, crisp and elegant alcohol-free serve with gentle bitterness and refreshing sparkle.

ROSE ROYAL

Rose and elderflower cordial with pink grapefruit soda, topped with Wild Idol Rosé for a refined sparkling serve. A crisp, floral and refreshing alcohol-free cocktail with light citrus and elegant bubbles.

SHIRLEY TEMPLE MIMOSA

Grenadine and fresh orange juice, lifted with ginger ale and topped with Wild Idol Brut sparkling wine. A light, fruity and refreshing alcohol-free serve with gentle sweetness and lively bubbles.

WINE LIST

WHITE WINE

	175ml	750ml
Cantina Bolzano, Pinot Grigio Alto Adige, Italy	14	52
Bodegas Castro Martin Albariño Family Estate Rías Baixas, Spain	12	44
Minuty, Prestige Blanc Côtes de Provence, France	15	65
Chablis, Gloire de Chablis, J. Moreau et Fils Chablis, Burgundy, France	16	60
Domaine Naudet Sancerre Loire Valley, France	18	68
Vermentino di Sardegna Antonella Corda, Italy		75
Journey's End Destination Chardonnay Stellenbosch, South Africa		80
Catena Zapata, Adrianna Vineyard, White Bones Chardonnay Mendoza, Argentina		165

RED WINE

CVNE, Selección del Sumiller, Rioja Crianza Rioja, Spain	13	52
Catena, Appellation Vista Flores Malbec Mendoza, Argentina	14	54
Journey's End The Cape Doctor Cabernet Sauvignon Stellenbosch, South Africa	18	68
Château Tour de Biot Bordeaux, France	16	64
Blason d'Issan, Margaux Bordeaux, France		86
Velour Pinot Noir Collectible Vintage, South Africa		98
Châteauneuf-du-Pape Southern Rhône Valley, France		89

ROSÉ

Minuty, Prestige Rosé Côtes de Provence, France	14	58
Minuty, Château Minuty Rosé et Or Côtes de Provence, France	18	70

SAKE

	50ml	500ml
Shiraume Ginjo Umeshu 14%	11.50	68
Ginjo Yuzushu 10%	12.50	72
	125ml	750ml
Junmai Daiginjo 15.5%	14	90
	125ml	720ml
Choya Sake 13.5%	12	60
Daiginjo Genshu Yamadanishki 17%	12	80
Honjozo Genshu Tokubetsu 19%	18	120

SPIRITS

VODKA

	50ml
Absolut	14
Ketel One	15
Cîroc	16
Belvedere	16
Grey Goose	16
Grey Goose Le Citron	16
Beluga Noble	16
Beluga Gold	30

GIN

Gordon's 0.0% Alcohol Free	10
Bombay Sapphire	14
Cambridge Dry Gin	14
Hendrick's	15
Monkey 47	16
The Botanist	16
Tanqueray	14
Tanqueray Nº Ten	16

RUM

Kingston 62	14
Bacardi Carta Blanca	14
Bacardi Spiced	14
Bacardi 8 years	16
Sagatiba Cachaca	14
Havana Club 7 Years	16
Trois Rivières L'océan	16
Appleton Estate 12 Years	15
Brugal 1888 Doblemente Anejado	16
Wray & Nephew Overproof Rum	20

TEQUILA & MEZCAL

Espolòn Blanco	14
Patrón Silver	17
Patrón Reposado	19
Don Julio Añejo	22
Don Julio 1942	36
Quiquiriqui Mezcal	15
Montelobos Mezcal	16
Cincoro Blanco	26

ALL DAY MENU

Served from 12.00

DESSERTS

DARK CHOCOLATE AND COFFEE OPERA CAKE 13
Madagascan vanilla chantilly

VANILLA CRÈME BRÛLÉE 13
Berry compote, shortbread

EXOTIC FRUIT SUNDAE, CHANTILLY CREAM (VG) 13
Coconut sorbet, pineapple, mango, kiwi, passionfruit, vanilla ice cream

SEASONAL FRUIT, FRESHLY SLICED 16

SELECTION OF ARTISAN CHEESES 18
Pear chutney, quince paste and Artisan crackers

"REMEMBER GENTLEMEN, IT'S NOT JUST FRANCE WE ARE FIGHTING FOR, IT'S CHAMPAGNE!"
Winston Churchill

(VG) Vegan, (V) Vegetarian

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.
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BREAKFAST

Served Monday -Friday 09.00 -11.00

BIRCHER MUESLI 11
Oats, flaxseeds, honey, organic yoghurt, blueberries

HOMEMADE GRANOLA (VG) 11
Coconut yoghurt, berry compote

SEASONAL FRUIT, FRESHLY SLICED 16

HOMEBAKED VIENNOISERIE BASKET 12

CRUSHED AVOCADO ON TOASTED SOURDOUGH WITH SUNBLUSHED TOMATO 19
with poached eggs or
with vegan feta (VG)

TOASTED B.L.T 14
Toasted wholemeal or white bread, streaky bacon, beefsteak tomato and lettuce, mayo with Savora mustard

OAK SMOKED SCOTTISH SALMON & SCRAMBLED EGGS 21
Toasted sourdough

ORGANIC MATCHA, HIGH GRADE ICHIBANCHA FROM KYUSHU

Matcha Latte	10.50
Iced Matcha	10.50
Matcha Tonic	12

SMOOTHIES AND COCKTAILS

Berry Smoothie	8
Exotic Fruit Smoothie	8
Ginger Shot	5
Recovery Shot (fresh ginger, cayenne pepper)	5
Mimosa	22
Bellini	22
Bloody Mary/ Virgin Bloody Mary	18/15

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SMALL PLATES

BRIXHAM WHITE CRAB 16
Avocado, tomato, toasted crumpet, brown crab butter

SMOKED SCOTTISH SALMON 14
Capers and shallot cream

SUSHI

SUSHI ROLL SELECTION 9 PIECES 20
Crab & avocado roll, spiced mayo, tobiko
Pickled carrot & cucumber roll, spiced mayo, toasted sesame seeds (VG)
Asparagus, avocado & seaweed roll (VG)

CAVIAR

PLATINIUM 30g 95
Platinum Caviar is hybrid caviar of the Oscietra and Siberian Sturgeons.
Platinum has a more intense flavour than Oscietra alone

SANDWICHES

WARM CHICKEN WRAP 22
Middle Eastern spices, iceberg lettuce, cucumber, pickled red onion, coriander mayo

THE LANDMARK CLUB 26
Roasted chicken, grilled bacon, hen's egg, beefsteak tomato, lettuce mayo

CRISPY TACOS WITH MARINATED YELLOW FIN TUNA 24
Mango, pickled ginger, black sesame, spring onion, spiced mayo

SMOKED SCOTTISH SALMON BAGEL 21
Pickled cucumber, shallots and caperberries

GRILLED HALLOUMI WRAP (V) 21
Avocado, cucumber, rocket, jalapeño mayo

CRUSHED AVOCADO OPEN SANDWICH (VG) 19
Vegan feta, sunblush tomato, dressed rocket, toasted sourdough

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ALL DAY MENU

Served from 12.00

WARM DISHES

ROASTED TOMATO AND BASIL SOUP (VG) 12
Warm baguettini

CHICKEN AND VEGETABLE BROTH 12
Warm baguettini

TORTELLONI 26
Mozzarella cheese, sunblush tomato, basil pesto and aged balsamic vinegar

SALADS

CAESAR SALAD 22
Baby gem lettuce, Caesar dressing, anchovies, parmesan, hen's egg, croutons
with grilled maize-fed chicken breast 26
with Mediterranean prawns 28

SALMON POKÈ BOWL 26
Quinoa, edamame beans, pickled cucumber, ginger, avocado, radish, honey & soy sauce

WARM AUTUMN SALAD (V) 26
Butternut squash, maple syrup, sauteed field mushrooms, Goat's cheese, rocket and chicory
with vegan feta (VG) 26

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