À LA CARTE MENU
LUNCH

STARTERS

Ravioli of Norfolk Black-Leg Chicken £19
Chicken sauce, preserved blueberries

Ceviche of Scottish Salmon £19
Crème fraîche, Platinum caviar, elderflower citrus dressing

Butter Poached Scottish Lobster £32/£64
Wasabi, avocado & mango

Puglian Burrata (V) £16
Truffle honey

Celeriac Soup (VG) £15
Roasted celeriac, balsamic

MAIN COURSES

Roasted Norfolk Black Chicken £42
Roscoff onion, croquette, spinach & suprême sauce

Whole Cornish Dover Sole Meunière *(served off the bone)* £62
Brown shrimps, capers, parsley butter sauce

Roasted Loin of Venison £49
Celeriac purée, red cabbage, game sauce

Butter Poached Scottish Salmon £40
Crust, coco beans, vermouth sauce

Pan-Fried Gnocchi (VG) £30
Wild mushrooms, herb pesto & truffle

(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.

À LA CARTE MENU
LUNCH

FROM THE CHARCOAL GRILL

All steaks are ethically sourced, grass-fed beef, matured for a minimum of 28 days. Served with braised shallots, creamed spinach and your choice of Peppercorn, Béarnaise, Madeira, or Chimichurri sauce.

Hereford Dry-Aged Ribeye Steak 280g £45

Hereford Dry-Aged Fillet Steak 200g £49

SIDE DISHES £9

Tenderstem broccoli, shallot

Endive and pear salad

Koffman fries

Truffle mash (add £5)

New potatoes, herb butter

Braised red cabbage

DESSERTS

Warm Sticky Toffee Pudding £13
Vanila ice cream

Valrhona Milk Chocolate Crémeux £13
Salted caramel miso, crème fraîche

Passion Fruit Panna Cotta (VG) £13
Coconut, Mango sorbet

Selection of Artisan Cheeses £18
Pear chutney, quince paste & artisan crackers

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.