

# SEASONAL MENU

## Appetisers

Slow-Cooked Suffolk Pork Belly and Crackling  
Spiced apple purée, pickled celery

Pan Seared Red Mullet  
Piperade, black olive, lobster rouille

Salad of Globe Artichoke and Fine Green Beans (V)  
Quail eggs, chicory, walnuts, truffle dressing

Puglian Buratta (V)  
Fennel, orange, radish and basil

Roscoff Onion Velouté (VG)  
Onion petals, chive oil

## Main Courses

Slow-Cooked Short Rib of Beef (add £5)  
Shallot purée, chard, rainbow carrot, red wine sauce

Char-Grilled Poussin  
Coco beans, preserved lemon, salsa verde, bitter leaf salad

Poached Loin of Cod  
Braised endive, mussel velouté, cucumber and sea herbs

Curried Cauliflower Steak (VG)  
Carrot purée, golden raisins, capers, green herb sauce

Baked Thai Aubergine (VG)  
Baba ganoush, confit tomatoes, mild spiced tofu

## Desserts

Warm Sticky Toffee Pudding  
Clotted cream ice cream

Sherry Trifle (VG)  
Raspberries, custard, vanilla cream, toasted almonds

Baked Chocolate Cheesecake  
Soured cherry, Chantilly cream

Eton Mess (VG)  
Mango, coconut, lime

Selection of British Cheeses  
Pear chutney, quince paste and artisan crackers

£62

Three course meal including glass of Brut Champagne

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.