

SEASONAL DINNER MENU

Appetisers

Salted Cod Brandade Croquette
Poached egg, baby leeks, chive butter sauce

Puglian Burrata
Fennel, orange, radish, basil

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

Baked Baby Aubergine (VG)
Diced piquillo peppers, sauce vierge

Celeriac Velouté (VG)
Celeriac, hazelnut, hazelnut oil

Main Courses

Slow-Cooked Short Rib of Beef (add £5)
Wholegrain mustard mashed potatoes, tenderstem broccoli,
Heritage carrots, red wine sauce

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

Pan-Seared Fillet of Seabass
Brown shrimps, capers and parsley, roasted Jerusalem artichokes

Spiced Cauliflower Steak (VG)
Saffron cauliflower rice, caper raisin purée, green sauce

Butternut Gnocchi (VG)
Maple butternut purée, butternut caponata, pine nut

Desserts

Warm Sticky Toffee Pudding
Clotted cream ice cream

Baked Alaska (VG)
Vanilla and mandarin, Grand Marnier sauce

Sherry Trifle (VG)
Poached pear, toasted almond, spiced cream

Roasted Plum with Maple Syrup and Star Anise
Pistachio bakewell, chocolate sorbet

Selection of British Cheeses
Apple chutney, quince paste and crisp bread

£55

Three course meal

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.