

WINTER GARDEN

RESTAURANT



À LA CARTE MENU

APPETISERS

Citrus Cured Scottish Salmon	£19
Pickled cucumber, Platinum caviar, miso-buttermilk dressing	
Seared Venison Carpaccio	£18
Comté cheese, pecan praline, blood orange, Cabernet Sauvignon vinegar	
Butter Poached Scottish Lobster	£32
Spring radish, grilled calçots lobster lemongrass sauce	
Jerusalem Artichoke Gratin	£16
Camembert, black truffle	
Roscoff Onion Tarte Tatin (VG)	£14
Aged balsamic, thyme, onion velouté	
Salt-Baked Beetroot (V)	£14
Lime beetroot gazpacho, pomegranate, walnuts	

FROM THE CHARCOAL GRILL

All grilled items are served with Koffman fries, braised shallots, Portobello mushrooms, vine cherry tomatoes and your choice of Hollandaise, Béarnaise, Red Wine, or Chimichurri sauce.

Hereford Dry-Aged Ribeye Steak 280g	£47
Hereford Dry-Aged Fillet Steak 200g	£48
Char Siu Monkfish <i>(served on the bone)</i>	£40

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.

À LA CARTE MENU

MAIN COURSES

Beef Wellington For Two <i>(please allow 45 minutes preparation time)</i>	£115
Buttered mashed potatoes, tenderstem broccoli, Heritage carrots, red wine sauce	
Dover Sole a la Meunière <i>(served off the bone)</i>	£54
Anchovies, capers, parsley and brown butter	
Wild Sea Bass	£42
Jerusalem artichoke, samphire, brown shrimps, mussels, lobster sauce	
Devon White Free-Range Chicken Breast	£34
Stuffed wing, mushroom marmalade tartlet, confit yolk	
Glazed Merry-Field Duck Breast	£39
Smoked beetroot, celeriac, cherries, blackberries and caramelised walnuts	
Pan-Fried Herb Gnocchi (VG)	£27
Pumpkin purée, cavolo nero, butternut caponata, pine nuts	
Mushroom Pithivier (VG)	£29
Artichoke purée, spinach, mushroom sauce, hazelnuts	

SIDE DISHES

Koffman Fries	Mixed Wild Mushrooms
Buttered Mashed Potatoes	Mixed Spring Green Vegetables
Chargrilled Tenderstem Broccoli, Toasted Almonds	Pear, Endive, Stilton and Walnut Salad

DESSERTS

Rhubarb and Custard Doughnuts	£13
Basil crème anglaise	
Milk and Honey Mille Feuille	£13
Honeycomb, dulce de leche, milk ice cream	
Lemon Curd Pie	£13
Italian meringue, lemon balm, sour cherry ice cream	
Baked Chocolate Cheesecake (V)	£13
Vanilla ice cream, Chantilly cream	
Selection of British Cheeses	£16
Pear chutney, quince paste and Artisan crackers	

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