

WINTER GARDEN

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RESTAURANT



## À LA CARTE MENU

### APPETISERS

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

### FROM THE CHARCOAL GRILL

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*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.*

Dry Aged Chateaubriand For Two 550g <i>(served medium rare)</i> bitter leaf salad	£110
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

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

### SIDE DISHES

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

### DESSERTS

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

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