

# SEASONAL DINNER MENU

## Appetisers

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

Mushroom Ravioli  
Wild garlic, saffron aioli

Warm Pressing of Chicken and Clonakilty Black Pudding  
Cherry gel, braided brioche

Baked Baby Aubergine (VG)  
Diced piquillo pepper, herbed caponata

Chilled Green Asparagus Velouté  
Asparagus, mushroom crumb, hazelnuts

## Main Courses

Slow-Cooked Short Rib of Beef (add £5)  
Parmesan polenta, Heritage carrots, gremolata

Char-Grilled Baby Chicken  
Purple sprouting broccoli, butter bean purée and nduja glaze

Cornish Mackerel  
Datterini tomatoes, peppers, golden raisins, aubergine

Grilled Hispi Cabbage (VG)  
Romesco sauce, puffed wild rice

Pea and Mint Gnocchi (VG)  
Pea and mint sauce, radish, green asparagus, Yukon turnip

## Desserts

Valrhona Chocolate Hazelnut Mousse  
Raspberry, vanilla ice cream

Tiramisu  
Marsala and Mascarpone

Vanilla Panna Cotta (VG)  
Cherry jam and lime meringue

Basque Cheesecake  
Blood orange sauce

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

£55

### Three-Course Meal

(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.

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.