

À LA CARTE MENU

APPETISERS

Seared Venison Carpaccio	£18
Comté cheese, pecan praline, blood orange, Cabernet Sauvignon vinegar	
Citrus-Cured Scottish Salmon	£19
Pickled cucumber, Platinum caviar, miso-buttermilk dressing	
Butter Poached Scottish Lobster	£32
Spring radish, grilled baby leek, lobster lemongrass sauce	
Grilled Green Asparagus	£16
Radicchio, buckwheat crumb, Iberico ham, black Caesar	
Salt-Baked Beetroot (V)	£14
Lime beetroot gazpacho, pomegranate, walnuts	
Roscoff Onion Tarte Tatin (VG)	£14
Aged balsamic, thyme, onion velouté	

FROM THE CHARCOAL GRILL

All steaks 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	£51
Tranche of Cornish Brill <i>(served on the bone)</i>	£42
Saffron Rouille	

(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.

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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	
Devon White Free-Range Chicken Breast	£34
Stuffed wing, mushroom marmalade tartlet, confit yolk	
Glazed Merryfield Duck Breast	£39
Beetroot, celeriac, cherries, blackberries and caramelised walnuts	
Dover Sole a la Meunière <i>(served off the bone)</i>	£54
Anchovy and tarragon butter	
Line-Caught Wild Sea Bass	£44
Fennel, red pepper purée, courgette and tomato compote, sauce vierge	
Pan-Fried Herb Gnocchi (VG)	£27
Green asparagus, Yukon turnips, pea and mint sauce	
Mushroom Pithivier (VG)	£29
Spinach, mushroom purée, hazelnuts, herbed sauce	

SIDE DISHES

Koffman Fries	Mixed Wild Mushrooms
Green beans, apricot, almond, basil	Mixed Spring Green Vegetables
Pear, Endive, Stilton and Walnut Salad	Buttered Mashed Potatoes

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 (VG)	£13
Vanilla ice cream, Chantilly cream	
Selection of British Cheeses	£16
Pear chutney, quince paste and Artisan crackers	

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