

two twenty two

at The Landmark London

STARTERS

	Starter	Main
Assorted rustic breads and olive oil	3.50	
Roasted pumpkin and coriander soup	7.00	
Cream of chicken soup with wild mushrooms	7.00	
Salmon Sashimi, pickled radish, dark soy and Wasabi	8.00	
Buffalo mozzarella, tomato and basil, aged balsamic vinegar	7.50	13.50
Prawn cocktail, baby prawns, iceberg lettuce and Marie Rose sauce	8.50	
Cornish crab salad with iceberg lettuce, red and white chicory, citrus dressing	8.50	
Beef carpaccio with rocket, black truffle oil and freshly shaved Parmesan	8.50	

Sharing platter, a selection of any 3 of the following:

Hummus with mini pita bread		
Parma ham and Parmesan shavings		
Calamari with roasted garlic mayonnaise		
Harissa chicken skewer with a minted yoghurt dip		
Chicken satay with peanut sauce		
Skewers of tiger prawns with shallots and paprika		
Thai fish cakes with sweet chilli sauce		
Mini lentil and peas samosa with spicy coriander dip		
Smoked aubergine puree with mini pita bread		
Salmon gravadlax with citrus dressing	15.50	

MAINS

Battered cod and chips, tartare sauce and mushy peas	15.50
Salmon and haddock fish cakes with purple sprouting, broccoli, parsley, garlic and chilli sauce	16.00
Slow cooked shank of lamb, caramelised root vegetables sage sauce	16.00
Grilled fillet of seabass, crushed saffron potatoes, spinach balsamic and herb oil	17.50
Malaysian chicken curry with jasmine sticky rice	16.00
Hand-made beef burger made with prime Angus beef and seasoned with homemade tomato relish. served with chunky chips	
plain or with mature cheddar and sweet cure bacon	15.50
Thai green chicken curry with jasmine sticky rice	16.00

GRILLS

Our beef is from traditional Irish breeds, which graze on lush green grassland and is matured on the bone for 21 to 28 days to give a distinctive flavour.

Fillet steak, chips and sauce Béarnaise	28.00
Prime ribeye steak, chips and sauce Béarnaise	18.00
Corn fed chicken breast, puy lentil, braised chicory and chorizo, white wine sauce	16.00
Roast salmon with creamed polenta, confit of peppers, fennel and herb oil	16.00

Chef Special

Pan Fried calves liver, with mash potato and crispy pancetta 17.00

SALADS

	Starter	Main
Classic Caesar salad	6.50	12.00
With grilled corn fed chicken breast	8.50	13.00
With Cajun marinated fillet of salmon	9.50	15.00
Baby spinach, portobello mushrooms, cherry tomatoes, asiago cheese and lemon vinaigrette	7.75	13.50
With grilled corn fed chicken breast	10.00	14.50
With grilled tiger prawns	11.00	16.50
Grilled yellow fin tuna with olives, green beans, new potato, organic leaves and sunblush tomato		19.00

PASTA & RISOTTO

Tagliatelle pasta with wild mushrooms, fresh herbs and truffle oil		15.00
Rigatoni with pancetta and pomodorino tomato sauce		15.00
Tiger prawns linguine with vine tomato, chilli and basil		18.50
Risotto of asparagus peas and broad beans, with fresh herbs	8.50	15.00
Seafood risotto with crab, prawns, mussels, squid and tarragon	9.50	17.00

DESSERTS

Bramley apple crumble, homemade vanilla custard	7.25
Warm chocolate fondant with butterscotch ice cream	7.25
Homemade Tiramisu	7.25
Vanilla crème brûlée	7.00
Lemon and yoghurt mousse with caramelised pineapple	7.25
Warm toffee pudding, cookie ice cream with caramelised popcorn	7.25
Jude's Ice creams and sorbets	
Very Vanilla, Butterscotch Crunch, Double Chocolate, Strawberry Tease, Raspberry, Lemon, Mango and Passion fruit sorbets	7.00

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WHITE WINES

	Glass 175 ml	Bottle
<i>Eguren Reinas Blanco 2008</i> <i>Castilla , Spain</i>	7.90	23.50
<i>Ballast Stone Winery Chardonnay 2007</i> <i>South Australia</i>		24.00
<i>Pinot Grigio di Pavia 2008</i> <i>Pavia, Italy</i>	8.50	25.00
<i>Chenin Sauvignon Blanc Flamingo Bay 2009</i> <i>Western Cape, South Africa</i>		25.50
<i>Côte de Gascogne Colombelle, Daquin 2008</i> <i>Gascony, France</i>	9.00	27.00
<i>Darling Cellars , Sauvignon Blanc 2009</i> <i>Darling , South Africa</i>	9.00	27.00
<i>Sauvignon de Touraine, Bonhomme 2007</i> <i>Touraine, France</i>	9.00	27.50
<i>Sauvignon Blanc Terrace View 2008</i> <i>Hawkes Bay, New Zealand</i>	9.00	27.50
<i>Mapuche Chardonnay 2008</i> <i>Central Valley, Chile</i>	9.50	28.00
<i>Emiles Chardonnay 2004</i> <i>California, USA</i>		29.00
<i>Gavi di Gavi Casetta 2008</i> <i>Piedmont, Italy</i>	9.70	33.00
<i>Rafegue Picpoul de Pinet 2007</i> <i>Languedoc, France</i>		35.00
<i>Sancerre Vieilles Vignes, Domaine des Grandes Perrières 2007</i> <i>Loire, France</i>		35.00
<i>Petit Chablis, Château de Maligny 2007</i> <i>Burgundy, France</i>	9.70	35.00
<i>Saint Véran A. de Corcy 2007</i> <i>Burgundy, France</i>		36.00
<i>Albarino Miudino Rios 2008</i> <i>Rias Baixas, Spain</i>		43.00

ROSE WINES

<i>Pinot Grigio Maresco 2008</i> <i>Veneto, Italy</i>	8.50	24.50
<i>Eguren Reinas Rosado 2008</i> <i>Castilla, Spain</i>	9.00	28.50
<i>Anjou Rose Domaine Auguste Bonhomme 2008</i> <i>Loire Valley, France</i>		33.00
<i>Chateau Minuty Moments 2007</i> <i>Cotes de Provence, France</i>		56.50

RED WINES

	Glass 175 ml	Bottle
<i>Flamingo Bay Cabernet Merlot 2008</i> <i>Darling, South Africa</i>		24.50
<i>Reserve de Rafegue Merlot 2007</i> <i>Languedoc , France</i>	8.00	24.50
<i>Apaltagua Gran Verano Carmenere 2007</i> <i>Colchagua Valley, Chile</i>	9.00	24.50
<i>Montepulciano d'Abruzzo Collezione 2007</i> <i>Abruzzo, Italy</i>	9.00	26.50
<i>Chianti Casa Saint Orsola 2007</i> <i>Tuscany, Italy</i>	9.00	29.00
<i>Trumpeter Malbec Syrah 2007</i> <i>Mendoza, Argentina</i>	9.50	29.00
<i>Stonemason Shiraz 2006</i> <i>Currency Creek, Australia</i>		30.00
<i>Rioja Cosecha, Bodegas Ugarte 2006</i> <i>Rioja, Spain</i>	9.70	33.00
<i>Enverro Reserva Carmenere 2006</i> <i>Colchagua Valley, Chile</i>		34.00
<i>Château La Villadière 2007</i> <i>Lussac Saint Emilion, France</i>		34.00
<i>Pinot Noir Hoopenburg Estate 2007</i> <i>Stellenbosch, South Africa</i>		34.00
<i>Fleurie, Jean Gallette 2006</i> <i>Beaujolais, France</i>		35.00
<i>Côtes du Rhône Loi, Domaine Saladin 2005</i> <i>Organic wine</i> <i>Southern Rhône, France</i>		36.00
<i>Beaune Laboure Roi 2005</i> <i>Burgundy, France</i>		51.00

CHAMPAGNE & SPARKLING WINES

	Glass 125ml	Bottle
<i>Drappier Brut NV</i>	13.50	60.00
<i>Enjoy a special treat for March</i>		50.00
<i>Taittinger Brut Réserve NV</i>	15.50	70.00
<i>Veuve Clicquot Brut NV</i>		88.00
<i>Taittinger Prestige Rosé NV</i>	16.50	78.00
<i>Prosecco Casa Saint Orsola Brut</i>	9.50	32.00