

twotwentytwo

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 mild curry 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

>>>> Twotwentytwo Express Lunch >>>>




time waits for no one....

In a hurry? Choose from our selection of express dishes and we can guarantee to serve your two courses within 45 minutes – or your money back

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 butternut squash and trumpet mushrooms	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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CHAMPAGNE & SPARKLING WINES

Glass 125ml Bottle

 Drappier Brut NV	13.00	60.00
<i>Enjoy a special treat for February</i>		50.00
Taittinger Brut Réserve NV	15.00	68.00
Veuve Clicquot Brut NV		85.00
Taittinger Prestige Rosé NV	16.00	76.00
Prosecco Casa Saint Orsola Brut	9.00	31.00

AROMATIC FRUITY WHITE WINES

Glass 175 ml Bottle

Eguren Reinas Blanco 2008		
Castilla, Spain	7.90	23.50
Pinot Grigio di Pavia 2008		
Pavia, Italy	8.50	25.00
Chenin Sauvignon Blanc Flamingo Bay 2009		
Western Cape, South Africa		25.50
Côte de Gascogne Colombelle, Daquin 2008		
Gascony, France	9.00	27.00

CRISP AND FRESH WHITE WINES

Darling Cellars, Sauvignon Blanc 2009

Darling, South Africa 9.00 27.00

Sauvignon de Touraine, Bonhomme 2007
Touraine, France 9.00 27.50

 Sauvignon Blanc Terrace View 2008
Hawkes Bay, New Zealand 9.00 27.50

 Gavi di Gavi Casetta 2008
Piedmont, Italy 9.70 33.00

Sancerre Vieilles Vignes, Domaine
des Grandes Perrières 2007
Loire, France 35.00

Frascati Superiore Marchesini 2007
Lazio, Italy 8.50 25.50

CHARDONNAY WINES

Ballast Stone Winery Chardonnay 2007
South Australia 24.00

Mapuche Chardonnay 2008
Central Valley, Chile 9.50 28.00

Emiles Chardonnay 2004
California, USA 29.00

Petit Chablis, Château de Maligny 2007
Burgundy, France 9.70 35.00

ROSE

Pinot Grigio Maresco 2008
Veneto, Italy 8.50 24.50

Eguren Reinas Rosado 2008
Castilla, Spain 9.00 28.50

Anjou Rose Domaine Auguste Bonhomme 2008
Loire Valley, France 33.00

FRUITY AND ELEGANT RED WINES

Glass 175 ml Bottle

Flamingo Bay Cabernet Merlot 2008
Darling, South Africa 24.50

 Montepulciano d'Abruzzo Collezione 2007
Abruzzo, Italy 9.00 26.50

Fleurie, Jean Gallette 2006
Beaujolais, France 35.00

CLASSIC EUROPEAN RED WINES

Reserve de Rafegue Merlot 2007
Languedoc, France 8.00 24.50

Chianti Casa Saint Orsola 2007
Tuscany, Italy 9.00 29.00

 Rioja Cosecha, Bodegas Ugarte 2006
Rioja, Spain 9.70 33.00

Château La Villadière 2007
Lussac Saint Emilion, France 34.00

Côtes du Rhône Loi, Domaine Saladin 2005
Organic wine
Southern Rhône, France 36.00

NEW WORLD RED WINES

Apaltagua Gran Verano Carmenere 2007
Colchagua Valley, Chile 9.00 24.50

Trumpeter Malbec Syrah 2007
Mendoza, Argentina 9.50 29.00

Stonemason Shiraz 2006
Currency Creek, Australia 30.00

Pinot Noir Hoopenburg Estate 2007
Stellenbosch, South Africa 34.00

AWARD WINNING FINE WINES

*We are offering a 10% discount on our
Award Winning Wines during February*

White Wine: Saint Véran A. de Corcy 2007
Burgundy, France 35.00

White Wine: Albarino Miudino Rios 2008
Rias Baixas, Spain 42.00

White Wine: Rafegue Picpoul de Pinet 2007
Languedoc, France 34.00

Red Wine: Enverro Reserva Carmenere 2006
Colchagua Valley, Chile 33.00

Red Wine: Beaune Laboure Roi 2005
Burgundy, France 49.00

Rose Wine: Chateau Minuty Moments 2007
Cotes de Provence, France 55.00

We are delighted to present our most popular
wines

