



LANDS END RESTAURANT

On Sunborn London we value traditions and believe the importance of knowledge of the local heritage. Therefore we have named our restaurant Lands End – name given to Victoria Docks area by George Bidder in 1840's.

It was in the mid-1800s that the Victoria Docks came to life. In 1847 the well-known Victorian engineer George Bidder completed his railway from Stratford to North Woolwich. This new line was south of Canning Town followed the line of what is now Silvertown Way and North Woolwich Road, was called "Bidders Folly" because it passed through completely undeveloped marshland. George Bidder sensed the potential of the area and soon he had bought up the whole of the marshes between Bow Creek and Galleons Reach. He called the area "Lands End" and soon his investment was showing a handsome return as the land was sold for the docks and for a belt of factories along the River.

SET MENU

Dinner available from Monday to Thursday

2 course £19.95

3 course £24.95

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have.

The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.



Shall we start with a glass of champagne Laurent-Perrier La Cuvée £14.50?

STARTERS

Silent Pool gin cured salmon samphire
with shallots and rye

Ham hock terrine
with piccalilli and toasted sour dough

Oven roasted plum tomato and basil soup

MAINS

8oz Herefordshire beef sirloin
with bone marrow butter, confit tomato, flat cap mushroom, watercress and chunky fries

Seared corn fed chicken breast
with thyme pom puree, tender stem broccoli, chicken jus

Beer battered haddock
chunky chips, mushy peas and tartar sauce

The Sunborn burger
Seared beef patty with crisp gem lettuce, shallot, beef tomato, gruyere cheese, Sunborn burger sauce served in a brioche bun with skin on oregano fries.
(Add twice cooked streaky bacon or blackened blue cheese £2.00 each)

Pan fried potato gnocchi
Courgette, basil and pine nut pesto, heritage tomato crisp

SIDES £4.50

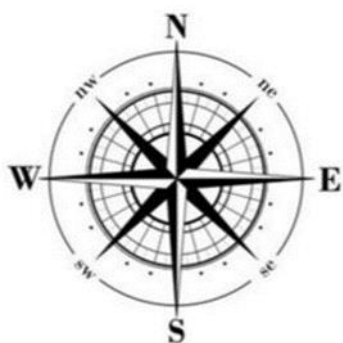
Buttered new season potatoes
Chunky chips
Skin on fries
Steamed fine green beans
Tender stem broccoli
Wilted greens
Vine tomato salad with spring onion and House dressing
House salad

DESSERT

Passion fruit mousse
with organic granola and seasonal berries

Sticky toffee pudding
with butter scotch sauce

Sunborn ice cream and sorbets



Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have.

The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.