

Christmas

WITH A LUXURIOUS TWIST
— 2018 —



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.

Available from 19th November 2018 until 4th January 2019 (excluding 25th and 26th December)

Set Menu available from Sunday evening to Friday lunch

2 course £25.00

3 course £29.00

Merry Christmas

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
Sapphire pickled shallots & rye

Confed chicken terrine
Spiced plum chutney & toasted sour dough

Butternut squash & Wigmore sheeps cheese arancini
Onion jam, toasted pumpkin seeds & rocket

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

MAINS

Roast turkey, pancetta & apricot
Served with all the trimmings

Pan fried sea bass
Gratin potato, braised cabbage, lardons & chive beurre blanc

8oz Herefordshire beef sirloin or 8oz rib eye
(£4.00 supplement will be applied)
Served with bone marrow butter, confit tomato, Portobello mushroom, watercress & chunky fries
Add on: Béarnaise, Peppercorn sauce £2.00 each

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)

Risotto (V)
Wild mushroom, peas & pecorino

DESSERTS

Rich Christmas pudding
Brandy Crème Anglais, granola

Lemon posset
Meringue, berries

Sunborn ice cream and sorbets £10.00

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