



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.



A LA CARTE MENU

Available from Friday night, Saturday and Sunday

Let's start with a glass of champagne Laurent-Perrier La Cuvée £14.50

Chef's special amuse bouche served on arrival

STARTERS

Silent Pool gin cured salmon £14.00
Samphire, pickled shallots & rye

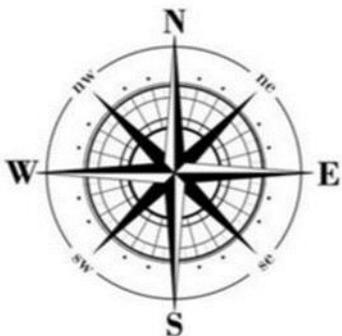
Seared scallops £14.00
Celeriac puree, apple, cured treacle Pancetta

Beef carpaccio £14.00
Celeriac remoulade and Grana Padano

Ham hock terrine £14.00
Piccalilli and toasted sour dough

Spiced butternut squash soup (V) £9.50
Crème fraiche

Butternut squash & Wigmore sheeps cheese arancini £11.00
Onion jam, toasted pumpkin seeds & rocket



Items marked with a (V) are suitable for vegetarians. Menus are subject to availability. 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.



MAINS

The Sunborn burger £15.00

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**

Slow cooked pork belly £24.00

English mustard, creamed garlic potato, baby vegetables and apple

Line caught sea bass £26.00

Savoy cabbage, pomme Anna, Serrano ham and beurre blanc

Lightly spiced monkfish £27.00

Puy lentils and pomegranate raita

Pan fried potato gnocchi £18.00

Courgette, basil and pine nut pesto, heritage tomato crisp

8oz Herefordshire beef sirloin £27.00 or 8oz rib eye £32.00

Bone marrow butter, confit tomato, Portobello mushroom, watercress and chunky fries
Add on: Béarnaise, Peppercorn sauce £2.00 each

Seared corn fed chicken breast £22.00

Thyme pomme puree, tender stem broccoli, chicken jus

Slow cooked risotto £20.00

Wild mushroom, pea & pecorino cheese

SIDES £4.50

Buttered new season potatoes

Chunky chips

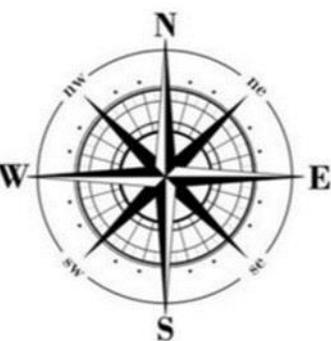
Skin on fries

Steamed fine green beans

Tender stem broccoli

Wilted greens

Vine tomato salad





DESSERTS

Lemon posset £10.00

Crispy lemon meringue, berries & short bread biscuit

Dark chocolate tart £12.00

Whipped vanilla mascarpone

Sticky toffee pudding £10.00

Butter scotch sauce

Sunborn ice cream and sorbets £10.00

British cheese board

A selection of British favourites, pear and apricot chutney

Available in a 3 cheese selection for £11.00

or 5 cheese selection for £14.00

All teas and coffees are served with petit fours

Or choose one of our coffees cocktails....

Café Toledo £10.50

Baileys, Khalua, chocolate, coffee finished with cream.

Café Mexico £10.50

Patron XO café, Khalua and coffee, ground cinnamon, finished with cream

Cookies and cream £10.50

Frangelico, amaretto, coffee finished with fresh cinnamon dust and cream

For the love of cognac £10.50

Courvoiser VS, Khalua, coffee finished with fresh cream.

