



# 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

**Lunch available from Monday to Friday**

**Dinner available from Sunday to Thursday**

**2 Course £25.00**

**3 Course £29.00**



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

### STARTERS

**Silent Pool gin cured salmon**  
Samphire pickled shallots & rye

**Ham hock terrine**  
Piccalilli and toasted sour dough

**Spiced butternut squash soup (V)**  
Served with crème fraîche

**Chef's daily special**

### MAINS

**Seared corn fed chicken breast**  
Served with thyme pomme puree, tender stem broccoli, chicken jus

**Pan fried sea bass**  
Gratin potato, braised cabbage, lardons & chive buerre 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

**Chef's daily special**

### SIDES £4.50

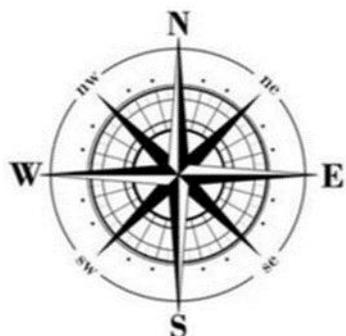
Buttered new season potatoes  
Chunky chips  
Skin on fries  
Steamed fine green beans  
Tender stem broccoli  
Wilted greens  
Vine tomato salad with spring onion and House dressing  
House salad

### DESSERTS

**Sticky toffee pudding**  
With butter scotch sauce, vanilla ice cream

**Lemon posset**  
Meringue, berries

**Sunborn ice cream and sorbets**



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.