



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 Land's 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 "Land's 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.



CHAMPAGNE

| | 125ml | 750ml |
|------------------------------|--------|---------|
| Laurent-Perrier La Cuvée | £14.50 | £89.00 |
| Laurent-Perrier Cuvée Rosé | £19.50 | £115.00 |
| Laurent Perrier Vintage 07 | | £125.00 |
| Laurent Perrier Ultra Brut | | £150.00 |
| Laurent Perrier Grand Siecle | | £250.00 |

SPARKLING WINE

| | 125ml | 750ml |
|-------------------------------|-------|--------|
| Prosecco, Stelle d'Italia, NV | £8.50 | £42.00 |

APPERITIVE COCKTAIL

| | |
|---|--------|
| Rossini | £13.50 |
| Fresh strawberries and strawberry puree topped up with prosecco | |
| Belini | £13.50 |
| Fresh peach and peach puree topped up with prosecco | |
| Aperol Spritzer | £13.50 |
| Aperol with a dash of soda, topped up with prosecco and dehydrated orange | |



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

To begin

Celeriac velouté, green apple £10.00

Cured Cornish mackerel, pickled celery, dill, English wasabi, buttermilk £14.00

Steak tartare, egg & marmite £16.00

Hand dived Scallops, cauliflower, grape and caper £16.00

Brixham crab, crème fraiche, apple, cucumber & radish £15.00

Crispy free range hen egg, Caesar emulsion, charred gem lettuce £12.00

Main event

Salt Marsh lamb rump, hassle back potato, seasonal greens and peas, black garlic, crème fraiche & mint £28.00

Pan fried cod, white beans, smoked mussels & Somerset cider £26.00

Suffolk pork belly, celeriac and potato dauphinoise, burnt apple, young vegetables £26.0

Roast delicata squash, whipped goats curd, toasted farro & spiced yoghurt £20.00

Wild mushroom risotto, black Perigord truffle & pecorino £20.00

Market fish of the day

'Please ask for our sustainable market fish of the day, caught at its best daily fresh from Brixham Devon'

From the Grill

Surrey Farm 28 day aged Beef

Sirloin 8oz £28.00

Fillet £45.00

Cote du boeuf - sharer £75.00

Add sauce of your choice

Béarnaise butter £2.50

Whiskey peppercorn sauce £2.50

Sides

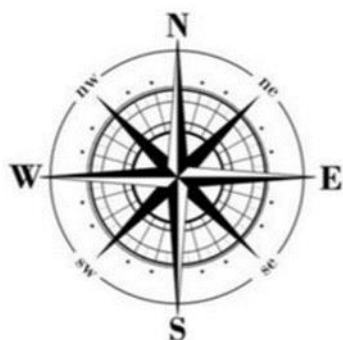
£4.50

Glazed seasonal vegetables

Rosemary & garlic sauté new potato

Chunky chips

House salad





Something sweet

Vanilla panna cotta, blackberry, apple & rhubarb £10.00

Warm dark chocolate tart, milk sorbet £10.00

XO cafe affogato £10.00

Sticky toffee pudding, spiced rum, vanilla ice cream, toffee sauce £10.00

Ice creams & sorbets £8.00

British Isles cheeseboard

Selection of 3 cheeses £12.00

Selection of 5 cheeses £16.00

All teas and coffees are served with petit fours

Or choose one of our coffee 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.

