



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	£15.50	£91.00
Laurent-Perrier Vintage 07		£110.00
Laurent-Perrier Grand Siecle		£125.00
Laurent-Perrier Ultra Brut		£130.00
Laurent-Perrier Cuvée Rosé		£145.00

SPARKLING WINE

	125ml	750ml
Prosecco, Stelle d'Italia, NV	£9.50	£44.00

APPERITIVE COCKTAIL

Rossini	£14.00
Fresh strawberries, strawberry puree, prosecco	
Belini	£14.00
Fresh peach, peach puree, prosecco	
Aperol Spritzer	£14.00
Aperol, soda, prosecco, orange	



Let's start with a glass of champagne Laurent-Perrier La Cuvée £15.50

To begin

Celeriac velouté, green apple £11.00

Cured Cornish mackerel, pickled celery, dill, English wasabi, buttermilk £15.00

Steak tartare, egg & marmite £18.00

Hand dived scallops, cauliflower, grape and caper £18.00

Brixham crab, crème fraiche, apple, cucumber & caviar £16.00

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

Main event

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

Surrey Farm 6oz fillet of beef, beef fat carrot, parsley & tarragon emulsion, seasonal vegetables £45.00

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

Suffolk pork belly, celeriac and potato dauphinoise, burnt apple, young vegetables £28.00

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

Wild mushroom risotto, black Perigord truffle & Pecorino £22.00

Market fish of the day

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

From the Grill

Surrey Farm 28 day aged Beef

Ribeye 8oz £29.50

Cote du boeuf 800g - sharer £75.00

Both served with our grill garnish of Portobello mushroom, chunky chips, confit plum tomato & chalk farm watercress

Add sauce of your choice

Béarnaise butter £2.00

Whiskey peppercorn sauce £3.00

Sides

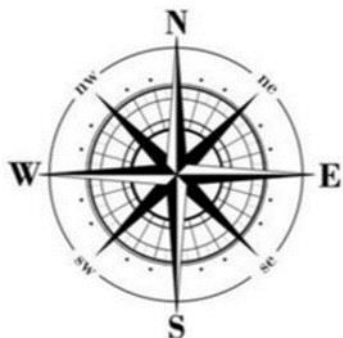
£4.50

Glazed seasonal vegetables

Rosemary & Garlic Sautéed new potato

Chunky chips

House salad



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.



Something sweet

Vanilla panna cotta, blackberry, apple & rhubarb £10.50

Chocolate delice, salted caramel, malt cream £10.50

XO cafe affogato, warm granola, biscotti £10.50

Sticky toffee pudding, spiced rum, vanilla ice cream, toffee sauce £10.50

Ice creams & sorbets £8.00

British Isles cheeseboard, served with grapes and crackers £14.50

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

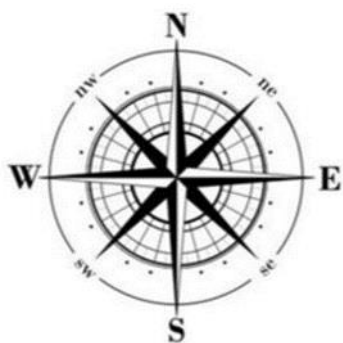
Patron XO café, Khalua and coffee, ground cinnamon, finished with cream

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.



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.