



# 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.

Available from Monday to Thursday

2 course £25.00

3 course £29.50



## 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	

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.



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

### To begin

Nduja scotch egg, wholegrain mustard mayonnaise, chive oil

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

Celeriac velouté, green apple (V)

### Main event

Seared corn fed chicken breast, hasselback potatoes, glazed seasonal vegetables, chicken jus

Pale ale beer battered haddock, mushy peas, tartare sauce, chunky chips

#### The Sunborn burger

Seared beef patty with crisp gem lettuce, shallot, beef tomato, Gruyere cheese, served in a brioche bun with skin on rosemary salt fries & house ketchup

(Add twice cooked streaky bacon or blackened blue cheese £2.00 each)

Wild mushroom risotto, black truffle & pecorino (V)

#### Sides £4.50

Glazed seasonal vegetables

Rosemary & garlic sauté new potato

Chunky chips

House salad

### Something sweet

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

Vanilla panna cotta, blackberry, apple & rhubarb

Sunborn ice cream and sorbets

