

sunborn
LONDON



LANDS END DINNER MENU

AUTUMN / WINTER 20/21

Welcome to Lands' end restaurant where it is our aim to source the highest possible quality ingredients. Our fish is sourced from across the British Isles & delivered every day to ensure freshness. Our meat is all rare breed, sourced from individual farms, free range, outdoor reared and hung for a minimum of four weeks.

To Begin...

Gordal olives (V) £5.00

Parsnip and sage soup (V) £7.00
Honey crème fraiche, toasted pine nuts

Goats' cheese and chive croquettes (V) £8.00
Rich tomato sauce, wild rocket

Chorizo scotch egg £8.00
Grain mustard mayonnaise

Chicken liver & foie gras parfait £12.50
Plum & apple chutney, toasted brioche

Beetroot cured salmon £13.50
Pickled kohlrabi, lime & horseradish crème fraiche

Main Event...

SUNBORN smoked cheese burger £15.50
Tomato chutney, red onion, baby gem, gherkins, chunky chips

Corn fed chicken supreme £22.50
Garlic & thyme fondant, honey glazed carrot, chicken jus

Rib eye steak £29.00
Slow roast thyme tomato, field mushroom, chunky chips, watercress
Add choice of hollandaise / Parisian butter / peppercorn sauce £1.50

Lager battered haddock £16.00
Chunky chips, homemade tartare sauce, mushy peas, fresh lemon

Slow braised pork belly £22.50
Celeriac & potato dauphinoise, caramelised apple puree, tender stem broccoli

Wild mushroom & truffle risotto (V) £16.00

Pan seared salmon £23.50
Cauliflower puree, charred spring onion, cavolo nero, lemon butter sauce

Roasted Zaatar spiced squash (V) £19.50
Beetroot, goats' cheese, puffed grains

Sides...

Green Seasonal vegetables £4.50

House salad £4.50

Chunky chips £4.50

Something sweet...

Sticky toffee pudding £9.50

Butterscotch sauce, vanilla ice cream

Winter berry and ginger crumble £8.00

Toasted nuts, custard

Warm fudge brownie £8.00

Salted caramel ice cream

Ice cream selection 3 scoops £8.00

Vanilla, Swiss chocolate, Raspberry sorbet, Mango sorbet(v), Salted caramel

Lemon panna cotta £9.50

Lemon curd, sherbet, shortbread

