

LANDS END RESTAURANT

A la Carte Spring / Summer 2021 Menu

While You Decide

Sourdough bread with smoked paprika whipped butter (V) £5.50

Italian mixed marinated olives (V) £5.50

Red pepper humus with seeded crispbread (VV) £5.50

To Begin

Italian buffalo burrata (V) £12.50

Marinated heritage pickled tomatoes, baby basil, chervil

English green asparagus (VV) £13.00

Green peas, pickled shallots, cauliflower shavings, summer truffle, herbs and lemon
verdé

Cured and blow-torched mackerel £15.00

Sweet almond milk, Granny Smith apple, compressed cucumber, dill, almond flakes

Handpicked Devon crab meat £16.50

Fresh apple and cucumber, lemon verbena, radish, curly endive, herb mayonnaise,
mini croutons

Bedfordshire fillet steak tartare £16.00

Confit egg yolk, chervil emulsion, English mustard mayonnaise, brioche

Main Event

Pan fried corn-fed chicken breast £26.00

Wild mushrooms, broad beans, braised and grilled baby gem, chicken jus

Devon lamb rump £29.00

English green asparagus, pea shoots, green peas, lemon and mint verdé, whipped goat's cheese, jus

Pan fried wild seabass £32.00

Olive oil crushed Jersey Royal potatoes, English green asparagus, fennel, fava beans, cherry tomatoes, bronze fennel, Romesco sauce

Green peas risotto (V) £23.00

Pickled crispy shallots, chives, summer truffle, Pecorino

Grilled cauliflower steak (VV) £24.00

Red pepper humus, radish, sunflower seeds, zhoug

From the Grill

28-day aged beef, our meat is all rare breed, sourced from individual farms, free range, outdoor reared and hung for a minimum of four weeks.

Ribeye 10oz £34.00

Grilled portobello mushroom, confit plum tomato, watercress, chunky chips

Add shavings of summer truffle for £10.00

Côte de boeuf 700g - sharer £75.00

Grilled portobello mushroom, confit plum tomato, watercress, chunky chips

Add shavings of summer truffle for £20.00

Add sauce of your choice

Whisky peppercorn sauce / Chicken jus / Bearnaise butter £2.00

Sides

Jersey Royal potatoes, soft herbs butter £4.50

Roasted butter and parsley baby carrots £4.50

Smoked paprika / Rosemary and sea salt chunky chips £4.50

Summer truffle chips £12.50

Seasonal house salad £4.50

Items marked with a (V) and (VV) are suitable for vegetarian and vegan, respectively. 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.

Prices are inclusive of VAT. A discretionary service charge of 12.5 % will be added to your bill.

Something Sweet

White chocolate and yoghurt ganache £12.00
Sorrel sorbet, blackberries, hazelnut meringue

(Suggestion, Glass of Amarula, 50ml, £9.00)

Peach tart £13.00
Frangipane, apricot gel, biscotti, clotted cream vanilla ice cream

(Suggestion, Glass of Lillet, 100 ml, £9.00)

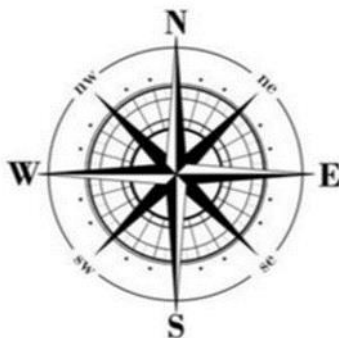
English strawberries and cream £12.00
Pink peppercorn shortbread, strawberry jelly, strawberry dust, baby basil, lemon meringue

(Suggestion, Glass of Laurent-Perrier Rose Champagne, 125ml, £19.50)

Cheese board £15.00
Selection of five cheeses, grapes, celery, onion chutney, crackers

(Suggestion, Glass of Graham's 10-year-old Tawny Port, 100ml, £11.00)

Sunborn ice cream and sorbets £11.00
Chocolate, salted caramel, clotted cream vanilla, passion fruit and mango sorbet, lemon sorbet



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