



**LANDS END RESTAURANT**  
**Three course group package menu**  
£65.00 per person  
(includes a welcome glass of prosecco)

**While You Decide £5.50**

Sourdough with smoked paprika whipped butter (V) / Italian mixed marinated olives (V) /  
Red pepper humus with seeded crispbread (VV)

**Starters**

Italian buffalo burrata (V) Marinated heritage pickled tomatoes, baby basil, chervil

Cured and blow-torched mackerel compressed cucumber, dill, almonds

Bedfordshire fillet steak tartare Confit egg yolk, English mustard mayonnaise, brioche

**Mains**

Pan fried corn-fed chicken breast, wild mushrooms, broad beans, braised and grilled baby  
gem, summer truffle, chicken jus

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

Green peas risotto (V) Pickled crispy shallots, chives, summer truffle, Pecorino

Ribeye 8oz Grilled portobello mushroom, chunky chips, confit plum tomato, watercress

**Sides £4.50**

Jersey Royal potatoes, soft herbs butter / Roasted butter and parsley baby carrots / Seasonal  
house salad / Rosemary and Sea salt chips

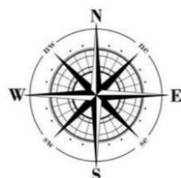
Summer truffle chips £12.50

**Something Sweet**

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

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

Sunborn ice cream and sorbets Chocolate, salted caramel, clotted cream vanilla, passion fruit  
and mango sorbet (VV), lemon sorbet



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.