

sunborn
LONDON



LANDS END RESTAURANT

Three course group package menu

£70.00 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

Butternut squash soup (VV) Preserved lemon dressing, chive oil

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, celeriac dauphinoise, celeriac puree, tenderstem broccoli,
cavolo nero, chicken jus

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

Wild mushroom risotto (V) Pickled crispy shallots, chives, winter truffle, Pecorino

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

Sides £5.50

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

Truffle chips £12.50

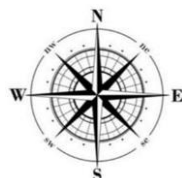
Something Sweet

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

Dark chocolate mousse Kirsch cherries, lemon balm, sea salt

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

Tea / Coffee



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.