

LANDS END RESTAURANT

A la Carte Autumn / Winter 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

Butternut squash soup (VV) £9.50

Preserved lemon dressing, chive oil

Charred baby gem (VV) £14.00

Pickled shallot rings, smoked tofu, preserved lemon dressing, artichoke

Cured and blow-torched mackerel £16.00

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

Handpicked Devon crab meat £17.50

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

Bedfordshire fillet steak tartare £17.00

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

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Main Event

Pan fried corn-fed chicken breast £27.00

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

Pork belly £29.00

Char grilled cabbage, cider apples, black pudding, maple bacon, jus

Pan fried wild seabass £34.00

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

Wild mushroom risotto (V) £25.00

Pickled crispy shallots, chives, winter truffle, Pecorino

Grilled harissa cauliflower steak (VV) £26.00

Red pepper humus, pickled chilli, baby capers, sunflower seeds

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 £36.00

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

Add shavings of summer truffle for £10.00

Côte de boeuf 800g - sharer £80.00

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 £3.50

Sides

Jersey Royal potatoes, soft herbs butter £5.50

Seasonal vegetables £5.50

Smoked paprika / Rosemary and sea salt chunky chips £5.50

Seasonal house salad £5.50

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.

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Something Sweet

White chocolate and yoghurt ganache £12.50
Fregola grapes, lemon verbena, black pepper meringue, Sorrel sorbet

(Suggestion, Glass of Amarula, 50ml, £10.00)

Apple tart £14.50
Frangipane, apricot gel, biscotti, clotted cream vanilla ice cream

(Suggestion, Glass of Lillet, 100 ml, £10.00)

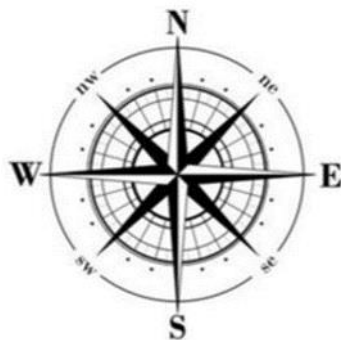
Dark chocolate mousse £12.50
Kirsch cherries, lemon balm, sea salt

(Suggestion, Glass of Bouché Pere et fils Rose Champagne, 125ml, £19.50)

Cheese board £17.00
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 £11.50
Chocolate, salted caramel, clotted cream vanilla, passion fruit and mango sorbet,
lemon sorbet



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