

LANDS END RESTAURANT

Three course set menu
£70.00 per person

STARTER

Butternut squash soup (VV) preserved lemon dressing, chive oil
Contains: Celery

Cured and blow-torched mackerel compressed cucumber, dill, almonds
Contains: Nuts, fish

Bedfordshire fillet steak tartare confit egg yolk, English mustard mayonnaise, brioche
Contains: Celery, cereals containing gluten, eggs, milk, mustard, sulphur di oxide

MAIN

Pan fried wild seabass Olive oil crushed Jersey Royal potatoes, mussels, capers, cherry tomatoes, bronze fennel, Romesco sauce
Contains: Fish, lupin, molluscs, nuts

Confit pork belly Slow cooked red cabbage, apple puree, beef fat carrot, jus
Contains: Celery, cereals containing gluten, milk, sulphur di oxide

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

Ribeye 10oz Grilled portobello mushroom, chunky chips, confit plum tomato, roscoff onion, jus
Contains: Celery, milk, sulphur di oxide

DESSERT

Apple tart Frangipane, apricot gel, biscotti, clotted cream vanilla ice cream
Contains: Cereals containing gluten, eggs, milk, nuts

Dark chocolate mousse Kirsch cherry puree, macerated cherries, hazelnut praline popcorn, crème fraiche, cocoa tuile
Contains: Cereals containing gluten, milk, nuts, sulphur di oxide

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

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.



Terms and Conditions

For group booking of tables above 7 guests up to 12 guests

- For the ease of service in the restaurant and help us our kitchen team, Guests will have to order from our restaurant groups set menu only.
- £70, Three course set menu includes a minimum choice of 3 starters, 4 mains and 3 desserts plus a glass of prosecco on arrival
- The restaurant will need Credit Card details to confirm and guarantee the table on the day (£15 cancellation per person, charges apply for 24 hr cancellation)
- Please note that guests are not allowed to bring their own food in any F&B outlet and/or public places onboard.
- Due to health and safety reasons no live fire (candles and sparkles) is permitted in the restaurant.
- Table decorations are permitted, but please avoid all balloons and inflatables.

Please email our restaurant team landsend@sunbornlondon.com to check for the availability

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