

sunborn

LONDON



## LANDS END RESTAURANT

### A TASTE OF SPRING

#### AMUSE BOUCHE

SWEETCORN CHOWDER (VV)

Truffle oil and thyme, grilled corn bread

#### STARTER

PRESSED RABBIT AND PARMA HAM TERRINE

Toasted brioche, truffle aioli, herb salad

CHARDONNAY, THE BOLNEY ESTATE, 2020, ENGLAND

#### FISH

PAUPIETTE OF SMOKED SALMON

Citrus crème fraîche, pickled ginger and cucumber, sourdough croute

SABLET, DOMAINE LES VILLAGES, 2018, FRANCE

#### MAIN

ROASTED SPRING LAMB ASSIETTE

Roasted cutlets & pressed shoulder cake, parsley & basil puree, confit peppers, rosemary jus

PINOT NOIR, PASCAL BOUCHARD, 2018, FRANCE

#### SORBET

BLOOD ORANGE SORBET WITH RHUBARB GIN

#### DESSERT

CHOCOLATE CREMEUX TART

Coffee Chantilly and roasted hazelnuts, caramel sauce

£110.00 PER PERSON

TO BE ORDERED BY THE WHOLE TABLE ONLY

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.