# CHAMPAGNE & SPARKLING WINE

	bottle 750ml
MONTAUDON BRUT NV, FRANCE	65
TAITTINGER BRUT RÉSERVE NV	85
MONTAUDON GRANDE ROSÉ NV, FRANCE	75
TAITTINGER PRESTIGE ROSÉ NV	105
IMPERATIVO PROSECCO EXTRA DRY NV, IT	42
LAURENT- PERRIER BRUT NV	80
LAURENT-PERRIER CUVEE ROSÉ NV	125

## WHITE WINES

	glass   bottle 175ml   750ml
SAUVIGNON BLANC, VERDEJO CASA ALBALI Valdepeñas, Spain	8   27
PICPOUL DE PINET, MAS PUECH Languedoc-Roussillon, France	11   33
SAUVIGNON BLANC, TOREA Marlborough, New Zealand	13   43
CHARDONNAY, JOURNEY'S END HAYSTACK Stellenbosch, South Africa	13   43
GAVI DI GAVI, MONTE DI SARACCO Piedmont, Italy	13   43
SAINT-ROMAIN BLANC, REMOISSENET PERE & FILS Burgundy, France	25   95
PULIGNY-MONTRACHET, REMOISSENET PERE & FLIS Burgundy, France	27  105

PINOT GRIGIO, VILLA GARDUCCI

SANCERRE, DOMAINE NAUDET

CHABLIS, DOMAINE DES MARRONNIERS

Veneto, Italy

Loire Valley, France

Burgundy, France

## **RED WINES**

12 | 37

8 | 27

12 | 37

PINOT NOIR, LUIS FELIPE EDWARDS

NERO D'AVOLA LA CACCIATORA

MERLOT, APALTAGUA RESERVA

GRAN RESERVA
Leyda Valley, Chile

SOLANDIA,

Sicily, Italy

14   52	SANCERRE ROSÉ, DOMAINE DE TERRES BLANCHES Loire, France	55
14   50	CHÂTEAU MINUTY, CÔTES DE PROVENCE Provence, France	12   40
9   29	Veneto, Italy	9   30
27  105		glass   bottle 175ml   750ml
25   95	ROSE WINES	
13   43		
13   43	MARGAUX, LE RELAIS DE DURFORT-VIVENS Bordeaux, France	26   98
13   43	ZINFANDEL, DRY CREEK California, USA	15   65
11   33	MALBEC, ARGENTO SELECCIÓN Mendoza, Argentina	13   41
8   27	CABERNET MERLOT, CAPE MENTELLE Margaret River, Australia	14   58
glass   bottle 175ml   750ml	CHIANTI, RUFINA I VERONI Tuscany, Italy	14   45
	RIOJA TEMPRANILLO, MINDIARTE TINTO Rioja, Spain	12   38
	MONTEPULCIANO D'ABRUZZO, PARINI Abruzzo, Italy	11   33
125	CÔTES DU RHÔNE, GUIGAL Rhône Valley, France	14   48
80	PINOTAGE, HOOPENBURG Stellenbosch, South Africa	12   35
42	Chile	



all day menu

## **STARTERS**

PRAWN COCKTAIL  Baby prawns, crisp lettuce and Marie Rose sauce.	12
SALT BAKED HERITAGE BEETROOT AND BUFFALO MOZZARELLA Rocket pesto.	10
GIN CURED SCOTTISH SALMON Apple, celery, coriander aioli.	11
POACHED FREE RANGE HENS EGG  Toasted brioche, baby spinach, Jerusalem artichokes.	10
CRISPY CALAMARI Soy and chilli, citrus mayonnaise.	11
SALAD OF GOATS CHEESE Grilled pumpkin, pickled king oyster mushrooms and mizuna.	10
CARPACCIO OF BEEF Thinly sliced dry aged beef with rocket, truffle oil and Parmigiano-Reggiano.	11
YELLOW FIN TUNA TARTARE Cucumber, chilli and lime.	12
DRESSED CORNISH CRAB Baby gem lettuce and toasted ciabatta bread.	15
ROASTED PLUM TOMATO SOUP Balsamic croutons.	8

#### A little treat to start.

RUSTIC OLIVE & 3
MULTIGRAIN CIABATTA
With olive oil & aged balsamic
and roasted garlic oil.

NOCELLARA OLIVES
Proud green olives considered
by many to be the world's best.

## SIDES

FRENCH FRIES	4
SWEET POTATO FRIES	4
MASHED POTATOES	4
SAUTÉED BABY SPINACH	4
FINE BEANS AND SHALLOT	'S 4
PARSLEY NEW POTATOES	4
TENDERSTEM BROCCOLI	4
MIXED LEAF SALAD	4

36

22

## **ARTISAN STEAKS**

We take a passion in presenting an outstanding steak and source our meat from trusted suppliers to ensure the best flavour and tenderness.

AUBREY ALLEN ENGLISH RIBEYE 227G 28 days dry aged cut from the rib.

AUBREY ALLEN ENGLISH FILLET 200G 28 days dry aged, lean and well marbled cut from the fillet. 28 USDA PRIME SIRLOIN 300G

Exquisitely marbled and aged to develop

exceptional flavour.

35

GRILLED CALVES LIVER AND BACON
Mashed potato, green beans, shallot sauce.

All steaks are served with chunky chips and a sauce of your choice; red wine, béarnaise or peppercorn.

## MAIN COURSES

THAI GREEN CHICKEN CURRY Infused with lime leaf and lemongrass, jasmine sticky rice.	19	AUTUMN VEGETABLE RISOTTO Butternut squash, baby spinach, sage.	17
LINGUINE PASTA WITH CORNISH CRAB Garlic, chilli and Thai basil.	11/20	GRILLED YELLOW FIN TUNA  Crushed new potatoes, green beans, sunblush tomatoes and Harlequin olives.	22
PAN SEARED SEA BASS Risotto of tiger prawns, coriander, red pesto.	22	ROASTED MAIZE FED CHICKEN BREAST Gratin potato, mushrooms and leeks tomato and tarragon sauce	19
BATTERED FILLET OF COD Chunky chips, mushy peas and tartare sauce.	19	POACHED ATLANTIC COD	20
SLOW COOKED SHOULDER OF CUMBRIAN LAMB	22	Baby spinach, potato, mussel and saffron veloute.	
Sautéed new potatoes, Provençal vegetables, basil sauce.		BLACKENED MISO SALMON  Pak choi, shimije mushrooms, chilli and  Soba noodles.	21

## HOMEMADE BURGERS, SANDWICHES & SALADS

18	THE LANDMARK CLUB SANDWICH	18
	Triple decker with corn fed chicken, sweet-cured bacon,	
	vine tomato, free range egg and lettuce mayo.	
	VEGETARIAN CLUB SANDWICH	18
18	Triple decker with buffalo mozzarella,	
	vine tomato, avocado and basil.	
	CLASSIC CAESAR SALAD	20
17	Baby gem, lightly dressed with Caesar dressing,	
	anchovy and croutons with grilled corn fed chicken	
	or Smoked Scottish salmon and avocado.	
	18	Triple decker with corn fed chicken, sweet-cured bacon, vine tomato, free range egg and lettuce mayo.  VEGETARIAN CLUB SANDWICH  Triple decker with buffalo mozzarella, vine tomato, avocado and basil.  CLASSIC CAESAR SALAD  Baby gem, lightly dressed with Caesar dressing, anchovy and croutons with grilled corn fed chicken

All burgers are served on a Brioche bun with French fries.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. If you require further information on food allergens, please ask one of our team members.