

The
Landmark
LONDON

GARDEN TERRACE

SPIRITS

Gin

BOMBAY SAPPHIRE	11
TANQUERAY	11
PLYMOUTH	11

Vodka

ABSOLUT	11
GREY GOOSE	12
BELVEDERE	12

Rum

BACARDI	11
HAVANA CLUB 7 YEAR OLD	12
BACARDI 8 YEAR OLD	12

Whiskey

JACK DANIELS	11
JOHNNIE WALKER BLACK LABEL	12
GLENFIDDICH 12 YEAR OLD	13

Cognac

COURVOISER VSOP	14
REMY MARTIN VSOP	15

Spirits are 40% alcohol by volume.

In accordance with the Weights and Measures Act of 1995 the measures for the sale of Spirits on this premises is 50ml. We also serve spirits in 25ml measures upon request. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

BREAKFAST

Available from 8am till 11am

PASTRY BASKET	5
<i>Selection of 3</i>	
<i>Pain au raisin</i>	
<i>Mini fruit lattice</i>	
<i>Chocolate swirl</i>	
<i>Raisin swirl</i>	
<i>Cinnamon swirl</i>	
<i>Mini muffin</i>	
<i>Pain au chocolate</i>	
<i>Croissant</i>	

TOAST SELECTION	5
<i>Granary, white and rye toast served with a selection of preserves</i>	

HOME-MADE GRANOLA	9
<i>Organic yoghurt, fresh berry and honeycomb</i>	

BREAKFAST SANDWICH	15
<i>Sweet cured bacon, fried free range egg, Cumberland sausage and grilled field mushrooms</i>	

SMOKED SALMON AND SCRAMBLED EGGS	15
<i>Served with toasted sourdough bread</i>	

Please note from 8am till 5pm for all non resident guests a minimum charge of £15 per person will apply.

If you require further information on food allergens, please ask one of our team members.

SANDWICHES & OPEN TARTINES

Available from 11am till 5:30pm

SMOKED SALMON BAGEL 17
Horseradish, capers and shallots

OPEN TARTINE OF BUFFALO MOZARELLA 18
Heritage tomato, balsamic vinegar

THE LANDMARK CLUB 19
Maized fed chicken, sweet cured bacon, tomato, free range egg, lettuce and mayo

FALLAFEL AND HUMUS WRAP 18
Cucumber, pickled red onion, romaine lettuce and coriander

GRILLED CROQUE MONSIEUR 16
Gruyère cheese, honey roast ham and mustard béchamel

THE VEGETARIAN CLUB 18
Grilled aubergine, courgettes, peppers, asparagus, beef tomato avocado and rocket

SOUPS

Available from 11am till 5:30pm

SEASONAL SOUP 8
Made just for today

If you require further information on food allergens, please ask one of our team members.

CHAMPAGNE

Glass | Bottle
150ml | 750ml

TAITTINGER BRUT ROSÉ	19		105
TAITTINGER BRUT RÉSERVE	17		85
PALMER & CO. BRUT RESERVE NV	14		65
VAPORETTO PROSECCO BRUT NV	7		35

WHITE WINE

175ml | 750ml

CHABLIS DOMAINE DE MARRONNIERS <i>2015 Burgundy, France</i>	14		55
SAUVIGNON BLANC HUIA <i>2016 Marlborough, New Zealand</i>	12		45
PINOT GRIGIO CITTA DEI PONTI <i>2012 Veneto, Italy</i>	9		29
CHARDONNAY TERRE FORTI TREBBIANO <i>2015 Romagna, Italy</i>	8		27

RED WINE

175ml | 750ml

MALBEC CATENA <i>2015 Mendoza, Argentina</i>	13		47
RIOJA VIVANCO CRIANZA <i>2012 Rioja, Spain</i>	12		42
COTES DU RHONE ST COSME <i>2015 Rhone, France</i>	11		39
MERLOT RESERVA LOROSCO <i>2017 Central Valley, Chile</i>	8		28

*Please note that vintages may vary due to the limited productions of several of our wines.
Our standard wine glass is 175ml. We also serve 125ml upon request.*

CHAMPAGNE COCKTAILS

KIR ROYAL <i>Crème de Cassis, Champagne</i>	17
CLASSIC CHAMPAGNE COCKTAIL <i>Cognac, Grand Marnier, sugar cube soaked in bitters, Champagne</i>	17
BELLINI <i>Champagne, peach purée</i>	17

CLASSIC COCKTAILS

OLD FASHIONED <i>Whiskey, sugar, angostura bitter</i>	15
MANHATTAN <i>Whiskey, sweet vermouth, bitters</i>	15
MOJITO <i>Rum, lime, caster sugar, mint</i>	15
HENDRICKS COLLINS <i>Hendrick's gin, fresh squeezed lime, cucumber, and soda</i>	15
NEGRONI <i>Gin, Campari, sweet vermouth</i>	15

MOCKTAILS

VIRGIN WILD BERRY MOJITO <i>Wild berries, lime, mint, lemonade</i>	10
LANDMARK SUMMER <i>Orange, passion fruit, pineapple juice and lemonade</i>	10
SUNSET ON THE BEACH <i>Fresh pineapple, orange and lime juice, grenadine</i>	10

SALADS

Available from 11am till 5:30pm

POACHED SALMON SALAD <i>Cucumber, avocado, baby watercress and cherry tomato</i>	18
WARM CHICKEN SALAD <i>Maize fed chicken, bacon, gem lettuce, vine tomato and chargrilled broccoli, toasted pine nuts, house dressing</i>	18
CAESAR SALAD <i>With maize fed chicken breast</i>	18
GRILLED BUTTERNUT SQUASH AND SPICED PORTOBELLO MUSHROOM SALAD <i>Poached Hen's egg, baby spinach, red onion, avocado and parmesan crouton</i>	17

CREAM TEA

Available from 1pm till 6pm

THE GARDEN TERRACE CREAM TEA <i>Traditional home-baked scones, strawberry preserve, Cornish clotted cream served with a pot of tea of your choice</i>	18
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DESSERTS

VANILLA CRÈME BRÛLÉE <i>Butter biscuit</i>	8
VALRHONA CHOCOLATE AND ORANGE MOUSSE	8

COFFEE

6.5

AMERICANO	CAPPUCCINO
ESPRESSO	CAFÉ LATTE
DOUBLE ESPRESSO	MOCHACCINO
CAFFÈ MACCHIATO	ICED MOCHACCINO
RISTRETTO	HOT CHOCOLATE
ICED COFFEE	

COFFEE CAFETIERE *for one* 8 *for two* 16

TEA

6.5

BREAKFAST TEA	LANDMARK BLEND
EARL GREY	ASSAM
PEPPERMINT	JASMINE
CHAMOMILE	FRESH MINT
GREEN TEA	DARJEELING

JUICES

6

ORANGE	APPLE
GRAPEFRUIT	CRANBERRY
PINEAPPLE	TOMATO

SOFT DRINKS

4.5

COCA COLA	COCA COLA DIET
LEMONADE	TONIC
SLIM LINE TONIC	GINGER BEER
GINGER ALE	

WATER

	Small	Large
EVIAN		6
SAN PELLEGRINO		6
H2OUSEWATER	4	5

BOTTLED BEER

PERONI <i>Italy, 5.2% abv</i>	5
HEINEKEN <i>Holland, 3.4% abv</i>	5
PALE ALE <i>London 4, 7% abv</i>	6.5
CORONA <i>Mexico, 4.6% abv</i>	5
GUINNESS <i>Ireland, 4.3% abv</i>	5
KALIBER <i>Alcohol free</i>	5

LIQUOR COFFEE

CAFÉ AMORE <i>Amaretto, Cognac, espresso, whipped cream</i>	9
FRENCH COFFEE <i>Cognac, Grand Marnier, espresso, whipped cream</i>	9
IRISH COFFEE <i>Whiskey, espresso, whipped cream</i>	9