

LANDSEER

BRITISH KITCHEN

Starters	Grilled Kentish asparagus, truffled scrambled eggs, grilled brioche (V)	9.50
	Caramelised hand selected Scottish sea scallops, spinach, pine nut cakes, cauliflower puree	12.50
	Ox tongue salad, sherry vinaigrette, green tartar sauce	9.00
	Iced melon, pink ginger, frozen yoghurt smoothie (V)	8.00
	Five minute salmon tart, white butter sauce with dill	9.00
	Pan fried breakfast terrine with Cumberland sausage, smoked ham, black pudding, soft poached egg	9.50
	Lobster bisque, hint of mint	8.50
	Potato dumplings, plum tomato, rocket salad, iced gazpacho (V)	8.50

Home comforts	Braised West Coast cod fillet, mussel broth with scallops and ginger	17.00
	Rare aged beef salad, vegetable croquettes, balsamic dressing	17.00
	Crab Caesar salad	17.00
	Aylesbury duck breast, coated with lime marmalade, grilled and served with twice cooked chips, green salad	16.00
	Spaghetti with lobster, asparagus, terrace herbs	18.00
	Sausage stuffed corn fed chicken, roast butternut squash, buttered green beans with shallots	16.00
	Billingsgate market fish grill, pan fried colcannon, béarnaise sauce	18.00
	Pan fried tuna cake, Cornish goats cheese glaze, tomato chutney and rocket	15.00

Vegetarian	Devon goats cheese tart with tomato chutney and herb salad	15.00
	Whole brioche stuffed with creamed wild mushrooms and spinach	15.00
	Tomato and basil risotto, rocket salad	14.00
	Curried vegetable Cornish pasty, red onion marmalade	14.00

Suitable for vegetarians (V)
Service Charge is not included.
Prices are in Sterling and include V.A.T.

Grills from Smithfield Market

Our beef is from grass fed selected Perthshire cattle and aged for 28 days. All garnished with a Portobello mushroom 4 chunky chips and fresh tomato coulis.

Speciality Scotch beef fillet 8oz (227g) 25.00

Speciality Scotch beef sirloin 8oz (227g) 19.50

Complement your grilled beef with choice of sauce:
Port with Stilton, Diane, Béarnaise, Peppercorn or Roast tomato

Two lamb chump chops 15.00

Mixed grill 17.00

Chicken escalope 14.00

Side orders from Covent Garden

Asparagus 3.00

Croquettes 3.00

Garlic mushrooms 3.00

Colcannon 3.00

Balsamic roast onions 3.00

Puddings

Crushed summer berry punch, Cornish ice cream ripple with sugar glazed almonds and pistachio 7.00

Valrhona chocolate "Cornetto" with Baileys 7.00

Banana flambé, caramel sauce, fudge ice cream 7.00

Lemon Tart 7.00

East Sussex farm house cheeses, grilled fruit bread, Branston pickle 9.00

Pan fried strawberries in balsamic "Eton Mess" 7.00

English strawberries with clotted cream 7.00

Pudding Wines and Port by the Glass

Bowens Folly Late Harvest Riesling, 2007* 6.50

Sauternes, Les Garonnelles, Lurton, 2006* 7.50

Cockburns LBV 2002 7.00

Dow 10 year old Tawny 9.00

A full selection of Cognac, Armagnac, Whisky and liqueurs is available from the bar menu.

Summer 2010

Landseer British Kitchen, The Bloomsbury Hotel, 16-22 Great Russell Street, London WC1B 3NN
Tel: +44 (0) 207 347 1222, info@landseerbritishkitchen.com, www.landseerbritishkitchen.com