



Evening Menu

Served Thursday, Friday & Saturday
evenings from 4:30pm - 10:00pm
(last orders 8:00pm)

****PLEASE ASK TO SEE OUR ALLERGENS LIST****

Landmark Restaurant

A message from our Head Chef - Scott Kershaw.

Thank you for choosing to dine with us at Landmark. We're excited to share our new evening menu with you, where we have tried to make a clear distinction from our daytime offering, featuring fresh, seasonal ingredients and new ideas to enhance your dining experience. Whilst we've introduced some exciting changes, we wanted to keep some of your favourite dishes that you've come to love. We can't wait for you to try what we've created and hope it brings you as much joy as we will have making it for you!

Starters

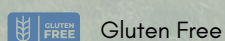
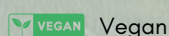
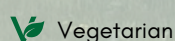
Landmark Chicken Liver & Port Pâté 9.00 Toasted sourdough & onion chutney 2, 7, 14 (GFO).	Classic Prawn Cocktail 9.50 Lemon, granary bread 2, 3, 4, 14 (GFO).	Pork Belly Bites 10.00 Served with apple puree & pea shoots. 1
Tempura Battered King Prawns 10.00 Served on a bed of deep fried crispy kale with sweet chilli dip & small finely chopped mediterranean salad 2, 3.	Wild Mushrooms Garlic cream sauce, toasted sourdough 2, 7, 14 (GFO). VEGAN option available.	Deep Fried Breaded Brie 8.00 Dressed leaves & cranberry sauce 2, 4, 7.

Mains

8oz Jumbo Beer Battered Grimsby Haddock & Chips 17.50 Fresh 8oz Grimsby haddock served with hand-cut chips, tartare sauce, mushy or garden peas 2, 4, 5, 9, 14 (GFO)	Chicken & Wild Mushrooms 17.50 Chicken breast, sautéed new potatoes, tenderstem broccoli, cream & mushroom sauce 7, 14.
Fancy Fishcakes 15.00 2 smoked haddock fishcakes garnished with rocket, served with hand-cut chips, tartare sauce & a choice of garden peas or a finely chopped mediterranean salad with coriander 2, 4, 5, 9	Pan Fried Salmon 17.00 Sautéed new potatoes, tenderstem broccoli, cream & chive sauce 5, 7, 14
Landmark Coconut Curry 15.00 A warming, fragrant curry made with red chillies and rich coconut milk. Served with basmati rice & mini naan bread 2 (GFO)	Add Chicken 4.00 Add King Prawns 3 5.00
Hunters Chicken 16.00 Chicken breast baked in our own barbecue sauce, topped with bacon and cheddar cheese. Served with skinny fries and a simple side salad 7	The New Bigger Better Burger 15.00 8oz burger (with or without cheese), gem lettuce, beef tomato, dill pickle & our own burger sauce served in a brioche bun with skinny fries & large homemade coleslaw. 2, 4, 6, 7, 9 (GFO)
8oz Ribeye Steak 28.50 Hand-cut chips, onion rings, roasted cherry tomatoes, portobello mushroom 2, 7 (GFO)	Add a sauce: Peppercorn 7, 14 Blue Cheese 7, 14 3.50
Traditional Beef Stroganoff 17.50 Sliced rump steak & mushrooms in a traditional mustard & sour cream sauce. Served with rice 7, 9, 14	Wild Mushroom Risotto 15.00 Creamy arborio rice finished with black truffle oil, topped with Grana Padano. 4, 7, 14
Seafood Linguine 17.50 Shrimp, king prawns, squid, mussels & clams, in a white wine, double cream sauce. Served with garlic & herb slices. 2, 3, 4, 5, 7, 14	

ENHANCE YOUR MEAL, ADD YOUR FAVOURITE SIDES!
YOU CAN VIEW ALL OUR SIDES ON THE NEXT PAGE.

Menu Key:



(GFO) Gluten Free Available On Request



ENHANCE YOUR EVENING
ASK TO SEE OUR
WINE LIST

Landmark Restaurant

Evening Menu

Served Thursday, Friday & Saturday evenings from 4:30pm - 10:00pm (last orders 8:00pm)

****PLEASE ASK TO SEE OUR ALLERGENS LIST ****

Pies

Now served with seasonal vegetables, mashed potato or hand-cut chips & gravy.

Cornish Steak & Ale **18.95**
British beef, marinated in ale with carrots, mushrooms & onions in beef gravy topped with cracked black pepper 1, 2, 6, 7, 13.

Gluten Free Steak Pie **18.95**
Braised beef in a rich gravy with onions 6, 14.

Vegan Pie **18.95**
Pieces of cauliflower, chickpeas, lentils, spinach & mixed vegetables in a spicy balti sauce 2, 6, 14.
Vegan mashed potato available on request

Sides & Sauces

- Truffle & Parmesan Skinny Fries** 4, 7 **4.00**
- Skinny Fries** **3.00**
- Hand-Cut Chips** **3.50**
- Onion Rings** 2, 14 **4.50**
- Mixed Side Salad** **4.00**
- Large Homemade Coleslaw** 4, 9 **3.50**
- Bread & Butter (two slices)** 2, 7 (GFO) **1.50**
- Garlic Flatbread** 2, 7 (GFO) **4.00**
- Garlic & Cheese Flatbread** 2, 7 (GFO) **5.00**
- Peppercorn Sauce** 7, 14 **3.50**
- Blue Cheese Sauce** 7, 14 **3.50**

Loaded Fries

- Dirty Fries** **6.50**
Cheese sauce, bacon, onion & burger sauce 4, 7, 9.
- Fiery Fries** **6.50**
Cheese sauce, bacon, onion, burger sauce, jalapeno peppers & sriracha mayo. 4, 7, 9.

DON'T FORGET TO UPGRADE YOUR FRIES
Did you know, if your main course comes with skinny fries as standard, you can upgrade your fries for a fraction of the price ?

HAND-CUT CHIPS 0.50
TRUFFLE & PARMESAN FRIES 1.00
DIRTY OR FIERY FRIES 3.50

SPECIALS

DON'T FORGET TO CHECK OUT OUR SPECIALS FOR MORE DELICIOUS DISHES

Desserts

OUR DESSERTS NOW INCLUDE A CHOICE OF POURING CREAM, CUSTARD, OR A SCOOP OF APPLEBY'S ICE CREAM.

Chocolate Fondant Pudding **9.00**
Chocolate sponge with chocolate sauce centre. 4, 7, 10, 13.

House favourite Churros & Appleby's Ice Cream **7.50**
Dusted with cinnamon sugar with Belgian & white chocolate dips 2, 4, 7, 13.

Trio Of Appleby's Ice Cream **6.00**
White Chocolate, Vanilla, Banoffee 7.

Homemade Treacle Sponge **7.50**
Traditional school dinner-style pudding with a decadent lightly citrus flavour. 2, 4, 7

Lotus Biscoff Cheesecake **9.00**
Rich, baked cheesecake on a Biscoff base, finish with lotus spread and crushed biscuits. 2, 4, 7, 13.

New York Style Vanilla Cheesecake **8.00**
With seasonal berries 2, 4, 7.

Panettone Bread & Butter Pudding **9.00**
Panettone Sponge, Dark Chocolate Chunks, Sultanas & Mixed Peel, soaked in a Vanilla flavour Egg Custard. 2, 4, 7, 13

EXTRAS

Scoop Of Appleby's Ice Cream **2.00**
(White Chocolate, Vanilla, Banoffee) 7.

CHRISTMAS SPECIALS AT LANDMARK



Evening Specials


Available Thursday 21st November - Saturday 4th January 2025

Available Thursday, Friday & Saturday evenings from 4:30pm in addition to our regular evening menu. Last food orders 8pm.

****PLEASE ASK TO SEE OUR ALLERGENS LIST ****


Starters

 **Honey Roasted Carrot & Parsnip Soup** **£8.00**
Served with parsnip crisps and a crusty roll 2, 7, 13 (GFO)
 **VEGAN** option available

 **Scottish Smoked Salmon** **£9.00**
Horseradish creme fraiche, honeyed beetroot with brown bread & butter
2, 5, 7 (GFO)

Mains


 **Roast Turkey Dinner** **£21.00**
Herbed sauteed new potatoes, pig in blanket, chestnut & cranberry stuffing, seasonal vegetables, gravy & cranberry sauce on the side. 2, 7, 14 (GFO)


 **Venison Pie** **£18.95**
Wild British venison, bacon, red wine & lentil. Served with mashed potato or hand-cut chips, seasonal vegetables & gravy. 2, 7, 9, 12, 13

 **This Isn't A Turkey Pie**  **VEGAN** **£18.95**
Vegan tofu 'turkey', cranberry, port & thyme. Served with mashed potato or hand-cut chips, seasonal vegetables & gravy. 2, 9, 12, 13

Desserts

 **Traditional Christmas Pudding**  **£7.00**
A moist pudding with sultanas. Served with custard or pouring cream 7
 **VEGAN** option available

 **Apple & Cinnamon Crumble** **£7.00**
Served with custard, cream or ice-cream 2, 4, 7

 **Raspberry & White Chocolate Roulade**  **£7.50**
Soft meringue, filled with homemade raspberry sauce, whipped real dairy cream and white chocolate pieces, topped with seasonal berries 4, 7, 10, 13

