



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

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

Landmark Restaurant - Winter Evening Menu

‘Making Landmark moments’

First, a message from our Head Chef – Scott Kershaw.

As the crisp autumn air settles in & we look forward to Christmas, we are excited to unveil our new seasonal menu at Landmark – ‘Café by day, Restaurant by night’. Every year, we try to bring back a selection of your ‘all-time favourites’, with a fun twist on some and introduce other new dishes for you to try and savour what we have created. We hope it brings you as much joy as our team of chefs will have cooking it for you!

Starters

Chefs Chicken Liver & Port Pâté

Toasted sourdough & onion chutney 9.00
2, 7, 14 (GFO).

Wild Mushrooms

Garlic cream sauce, toasted sourdough 10.00
2, 7, 13, 14 (GFO).
 **VEGAN** option available.

Deep Fried Breaded Brie

Dressed leaves & cranberry sauce 2, 4, 7. 10.50

Classic Prawn Cocktail

Lemon, granary bread 2, 3, 4, 14 (GFO). 10.50

Pork Belly Bites

Served with apple puree & pea shoots. 1 11.00

Tempura Battered King Prawns

Served on a bed of deep fried crispy kale with sweet chilli dip & small finely chopped mediterranean salad 2, 3. 11.00

Signature Honey Roasted Carrot & Parsnip Soup

Served with parsnip crisps and a crusty roll 2, 7, 13 (GFO) 9.00
 **VEGAN** option available.

Mains

Traditional Beef Stroganoff

Sliced rump steak & mushrooms in a traditional mustard & sour cream sauce. Served with rice 7, 9, 14 17.50
Make it vegetarian  15.00

8oz Jumbo Beer Battered Fresh Grimsby Haddock & Chips

Fresh 8oz Grimsby haddock served with hand-cut chips, tartare sauce, mushy or garden peas 2, 4, 5, 9, 14 (GFO) 18.50

Finest Whitby Scampi & Chips

Breaded Whitby scampi served with hand-cut chips, tartare sauce, mushy or garden peas 2, 4, 5, 9, 14 (GFO) 18.00

Chicken & Wild Mushrooms

Chicken breast, sautéed new potatoes, tenderstem broccoli, cream & mushroom sauce 7, 14. 18.50

By guest request!

Chefs Landmark Festive Sandwich with Skinny Fries & Gravy - A feast in itself!

Roast turkey, chestnut & herb stuffing, pig in blanket & cranberry sauce, served in a brioche bun. 2, 7, 14 (GFO) 16.50

Pan Fried Salmon

Sautéed new potatoes, tenderstem broccoli, cream & chive sauce 5, 7, 14 19.00

Landmark Coconut Curry

A warming, fragrant curry made with red chillies and rich coconut milk. Served with basmati rice & mini naan bread 2 (GFO) 16.00

Add Chicken 4.50 **Add King Prawns** 3 5.50

The Bigger Better 8oz Landmark Burger

8oz burger (with or without cheese), gem lettuce, beef tomato, dill pickle & our own burger sauce served in a brioche bun with skinny fries, onion rings & large homemade coleslaw. 2, 4, 6, 7, 9 (GFO) 17.50

Festive Fried Chicken Burger

Deep fried seasoned crispy chicken breast with chestnut & herb stuffing, cranberry sauce, lettuce, tomato, cheese slice, house burger sauce & optional small pot of gravy if you fancy! 2, 4, 7, 9 17.50

The Landmark Fully Loaded Festive Fries - A Full Plate Experience

A massive portion of skinny fries topped with shredded turkey, crumbled stuffing, sliced pigs in blankets, crispy fried onions, chopped herbs and smothered in gravy! With a Cranberry sauce dip on the side. 15.50



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8oz Ribeye Steak

Hand-cut chips, onion rings, roasted cherry tomatoes, portobello mushroom 2, 7 (GFO)

29.50

Add a sauce: Peppercorn 7, 14 Blue Cheese 7, 14 4.00



Traditional Roast Turkey Dinner

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

22.00

Winter Pesto Gnocchi



Crispy gnocchi tossed with shredded sprouts, roasted chestnuts and a fragrant basil pesto

16.00

Pies

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



Mistletoe Pie

British beef steak, dry cured free range bacon, chestnut and mushroom slow cooked in red wine, with a splash of port.

1, 2, 7, 10

18.95



Gluten Free Moo Pie



Beef Steak & Gluten Free Ale Pie. 7, 9, 13

18.95



Chick-ish Pie



A vegan pie made with plant based chicken & bacon style pieces in a leek & white wine sauce.

2, 9, 13

18.95

Vegan mashed potato available on request



The Christmas Cracker Pie

Free range British turkey and ham, parsnip, cranberry, sherry and thyme.

2, 7, 9

18.95

Sides & Sauces

Truffle & Parmesan Skinny Fries 4, 7 4.50

Skinny Fries 3.50

Hand-Cut Chips 4.00

Onion Rings 2, 14 4.50

Finely Chopped Mediterranean Salad 4.50

Large Homemade Coleslaw 4, 9 3.50

Bread & Butter (two slices) 2, 7 (GFO) 1.50

Garlic Flatbread 2, 7 (GFO) 4.50

Garlic & Cheese Flatbread 2, 7 (GFO) 5.50

Peppercorn Sauce 7, 14 4.00

Blue Cheese Sauce 7, 14 4.00

Loaded Fries

Dirty Fries 7.50

Cheese sauce, bacon, onion & burger sauce 4, 7, 9.

Fiery Fries 7.50

Cheese sauce, bacon, onion, burger sauce, jalapeno peppers & sriracha mayo. 4, 7, 9.

WHY NOT 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 Add 1.00

TRUFFLE & PARMESAN FRIES Add 1.50

DIRTY OR FIERY FRIES Add 4.00

Desserts - Why not end the evening with a sweet treat?

Chocolate Fondant Pudding



Chocolate sponge with chocolate sauce centre. 4, 7, 10, 13

9.00

Trio Of Appleby's Ice Cream

White Chocolate, Vanilla, Banoffee 7

6.00



Traditional Christmas Pudding

A moist pudding with sultanas. Served with custard or pouring cream 7

8.00



Panettone Bread & Butter Pudding

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

9.00



Homemade Apple & Cinnamon Crumble

Served with custard, cream or ice-cream 2, 4, 7

8.50



Raspberry & White Chocolate Roulade



soft meringue, filled with homemade raspberry sauce, whipped real dairy cream and white chocolate pieces served with seasonal berries. 4, 7, 10, 13

8.50



Lotus Biscoff Cheesecake

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

9.00

Menu Key:



Vegetarian



Vegan



Gluten Free

(GFO)

Gluten Free Available On Request