

THE LANDOR PUB

SMALLS

Giant pretzel	Warm salted giant pretzel	3.50
BBQ Wings	Honey Jack Daniels hot BBQ wings, toasted black sesame seeds	9.0
Buffalo Wings	American style Buffalo wings, ranch dressing & toasted black sesame seeds	9.0
Halloumi Fries (v)	Deep fried halloumi sticks, coated in Landor spice blend, spicy mayo	9.0
Hummus & Flatbread (ve)	Hummus, toasted flatbread, chick pea, olive oil, sumac	7.5
Salt & Pepper Squid	Fried calamari, sweet chili dip	9.5
Spicy Korean Cucumber salad (v)	Gochujang, crisp cucumber, sesame, sweet spicy tangy salad	6.75
Edamame (ve)	Garlic, truffle oil, soy, maldon salt, edamame	7.5
Iberico Ham Croquetas	Spanish Iberico ham croquetas, garlic aioli	9.0
Fries (v)		4.5
Sweet Potato Fries (v)		4.75
Parmesan & Truffle Fries (v)		7.0

SHARERS	Nacho add on: Braised chicken tinga or juicy carnitas pork 3.75, extra guacamole 3	14.5
Nachos (V)	Seasoned floured tortillas, sour cream, jalapeños, salsa, cheese sauce, guacamole	
Charcuterie Board	Serrano ham, chorizo, pork loin, salchichón, olives, gherkins, sourdough	18.0
Baked Camembert (v)	Garlic & rosemary, baked Camembert, toasted ciabatta, cranberry confiture	18.0
Chicken Tacos	Braised chicken tinga, chipotle pepper, tomatillo, onion, cilantro, lime	15.0
Carnitas Tacos	Slow simmered, tender ,juicy pork, onion, cilantro, guacamole, lime	15.0
Pork Belly Bao	Three Bao, slow braised pork, house pickled red onion, coriander, roasted almonds	14.95

MAINS

Burger add ons: bacon 1.50 / regular or vegan cheese 1 / grilled halloumi 2 / extra burger patty 3.45		
Buttermilk Chicken Burger	Crispy chicken, coleslaw, pickles, lettuce, fries	15.95
Landor Cheese Burger	Beef, lettuce, pickles, Guinness caramelized onions, cheese, fries	16.5
Vegan Burger (ve)	Plant based patty, tomato, pickled onion, herb dressing, fries	14.5
Quesadilla	Pulled pork or chicken, cheese, toasted in flour tortilla, salsa, guacamole	15.0
Sausage & Mash	Cumberland's pork sausage, mustard mash, gravy, crispy onion	15.5
Beer Battered Fish & Chips	Beer battered haddock, tartare sauce & thick cut chips	16.0
Lamb Kofta Flatbread	Grilled lamb kofta, tahini yogurt, crispy onion, tomato salsa, pickled onion & herb dressing	16.0
Rib Eye Steak	Grilled rib eye steak, garlic and herb butter, coleslaw, fries	28.0

DESSERT

Sticky Toffee Pudding (v)	With toffee sauce and vanilla ice cream	6.5
Ice Cream (v/ve)	Vanilla, green tea matcha, rum & raisin, coconut & milk chocolate chip (ve)	2.5
Chocolate Brownie (v)	Chocolate fudge brownie, vanilla ice cream	6.5

White Wine		175ml	250ml	bottle
House White	Lemon, green apple and blossom on the nose. Fresh, crisp and balanced	6.30	8.70	25.00
Pinot Grigio, Il Badalisc, Veneto - ITA	Fresh aromas of apple and pear with a hint of citrus fruit that fades into a lovely floral finish	7.00	9.75	28.00
Domaine de Papolle Côtes de Gascogne - FRA	A bright & fresh crowd favourite	7.40	10.40	30.00
Picpoul de Pinet, 'Sel et de Sable' - FRA	Citrus and tropical fruit with a light and dry palate	8.20	11.40	33.00
Sauvignon Blanc, Wairau River - NZ	Notes of tropical fruit and citrus on the nose, flavours of guava and stone fruit	9.50	12.75	37.00

Red Wine		175ml	250ml	bottle
House Red	Elegant red berries with a subtle peppery edge. Soft tannins and a lovely smooth mouthfeel	6.30	8.70	25.00
Shiraz, Record Sun - AUS	Jammy plum fruit balanced by smooth tannins and a black pepper kick	6.90	9.75	28.00
Malbec, Punto Alto - ARG	Bramble fruit & black cherries, full body with a rich notes of chocolate on the finish	7.50	10.40	30.00
Bodegas Estraunza Solar de Estruanza Rioja - ESP	Vibrant red fruit, floral notes, and a touch of liquorice	8.20	11.40	33.00
Pinot Noir, Sensas, d'Oc - FRA	Light and juicy with flavours of cherry, raspberry and plum			35.00

Rosé Wine		175ml	250ml	bottle
Maison Bosquet Rosé, Pays d'Oc - FRA	Pale, dry and elegant with a touch of peach and a refreshing mineral finish	7.25	10.00	29.00
Chateaux Paradis, Essenciel, Coteaux d'Aix en Provence - FRA	Crisp red berries, wild herbs with a savoury mourish finish			36.00
Whispering Angel Rose, Chateau D'Esclans - FRA	Pale pink, elegant summer fruits with a crisp smooth finish			50.00
Chateaux Paradis, Coteaux d'Aix en provence, Magnum - FRA	Crisp red berries, wild herbs with a savoury mourish finish			75.00

Sparkling		125ml	bottle
Porte Nova, prosecco, extra dry - ITA	Fruity aromatic bouquet with hints of honey and apple	7.0	34.00
Ridgeview 'Bloomsbury' Classic Cuvée - ENG	Zesty citrus fruit, crisp apple and Brioche, well balanced and elegant		55.00
Ridgeview 'Fitzrovia' Rosé Classic Cuvée - ENG	Fresh and lively red berry fruit		60.00
Special Cuvée, Brut Vauban Frères, A R Lenoble, Champagne	Soft nutty flavour with notes of Brioche and baked apple pie with a long lingering finish.		52.00
Palmer & co brut champagne reserve - FRA NV	A rich aromatic palate of white fruits, pears, baked apples & apricots, with subtle notes of honey, hazelnuts & dried currants		70.00
Palmer & co blanc de blancs champagne - FRA NV	Floral aromas of honeysuckle with delicate flavours of citrus fruit, white peach, fresh almond & brioche		90.00