



LANDS END RESTAURANT

On Sunborn London we value traditions and believe the importance of knowledge of the local heritage. Therefore we have named our restaurant Lands End – name given to Victoria Docks area by George Bidder in 1840's.

It was in the mid-1800s that the Victoria Docks came to life. In 1847 the well-known Victorian engineer George Bidder completed his railway from Stratford to North Woolwich. This new line was south of Canning Town followed the line of what is now Silvertown Way and North Woolwich Road, was called "Bidders Folly" because it passed through completely undeveloped marshland.

George Bidder sensed the potential of the area and soon he had bought up the whole of the marshes between Bow Creek and Galleons Reach. He called the area "Lands End" and soon his investment was showing a handsome return as the land was sold for the docks and for a belt of factories along the River.

A la Carte Menu 2017

Merry Christmas

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.



STARTER

Smoked salmon
golden beetroot, orange goat cheese mousse and dill dressing £14.00

Seared tuna pink cracked pepper
avocado puree, mint cucumber salsa and soya dressing £16.00

Ham Hock pistachio terrine
pineapple red chilli spring onion salad, vanilla mayonnaise and English mustard
dressing £13.00

Smoked duck breast salad
green asparagus, Parmesan shaved, red chard, mango salsa and balsamic truffle
dressing £15.00

Tomato basil soup with garlic crouton and dust of chive (V) £12.00

Beetroots salad (V)
French melon, orange goat cheese mousse, pistachio crumble and balsamic
dressing £12.00

Merry Christmas



MAINS

Roasted stuffed turkey roulade with bacon
chestnut sage onion truffle mousse, chateaux potatoes, Brussel sprout, heritage
carrot, pig in blanket and turkey jus
£26.00

Lemon thyme Roast corn Fed chicken supreme
grain mustard mash, roasted leek, sugar snap pea and tarragon jus
£23.00

braised pork belly, English mustard glazed tender broccoli, vanilla mash and apple jus
£ 22.00

Sea bass fillet, leeks, Mussels, potatoes and lemongrass coriander cream sauce
£27.00

Seared salmon fillet,
dill mash potato, tomato olive salsa, popcorn and orange butter sauce
£26.00

Oven roast beef fillet 8oz, horseradish potato mash, baby leek, heritage carrot,
fried kale, wild mushroom, red wine jus
£35.00

Roasted potato gnocchi (V)
wild mushroom, asparagus, pumpkin, parmesan and chive crème sauce
£20.00

SIDES £4.50

Roasted pumpkin and chive
Roasted swede with coriander
Potato and garlic
Vine tomato salad, spring onion French dressing

Merry Christmas



DESSERT

Traditional Christmas pudding
forest fruit berries and Cognac sauce
£ 10.00

Sticky toffee pudding
butter scotch sauce and vanilla ice cream
£ 11.00

Glazed lemon tart
Chantilly cream, lemon meringue and strawberry coulis
£10.00

Banoffee Pie and chocolate ice cream £10.00

Lemon ginger cheesecake
forest fruit and salted caramel ice cream
£11.00

British farmhouse cheese selection
celery, grape and cheese biscuit £14.00

~ Executive Head Chef Franck Katemesha ~

Merry Christmas

EAU DE VIES

1615 Pisco 70cl

Jeio Grappa di Cartizze 42% 50cl

50ML

£9.00

£10.00

PORT

Taylor's bottled vintage Port 2008

75ML

£11.00

COGNAC

Courvoisier VS

Courvoisier VSOP

Hine Rare VSOP

Hennessy VS

Hennessy XO

Remy Martin VSOP

Remy Martin XO

50ML

£8.50

£9.50

£9.50

£8.50

£26.00

£9.50

£25.00

DIGESTIVES

Luxardo Sambuca De Cesari

La Fee Parisian French Absinthe 68%

Fernet Branca

Jagermeister Herb Liqueur

Bepi Tosolini Limoncello

50ML

£7.00

£7.00

£7.00

£7.00

£7.00

Merry Christmas