

# THE LANDOR

www.thelandorpub.com

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## SMALLS

### Bbq Wings

Honey Jack Daniels hot bbq wings, topped with toasted black sesame seeds

8.75

### Parma Ham with Figs

Prosciutto, balsamic vinegar, figs, wild rocket, shaved parmesan

8.75

### Salt & Pepper Squid

Salad, sweet chili dressing

8.5

### Buffalo Wings

American style Buffalo wings dressed with ranch dressing & toasted black sesame seeds

8.75

### Landor Focaccia

Grilled rosemary and sea salt focaccia, balsamic vinegar and olive oil

5.0

### Hummus & Flatbread (ve)

7.5

### Halloumi Fries (v)

Deep fried halloumi sticks, dressed in landor spice blend, spicy mayo

9.0

### French Onion Soup

Caramelised onion, white wine, home made beef stock, gratinée with cheese crouton

7.5

### Sweet Potato Fries (ve)

4.5

### Fries (ve)

4.2

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## SHARERS

### Charcuterie Board

Serrano ham, chorizo, pork loin, salchichon, olives, gherkins, sourdough

18.0

### Nachos (v)

Seasoned floured tortillas, sour cream, jalapeños, pico de gallo, salsa cheese sauce

13.0 (add smoked house brisket +4.75)

### Baked Camembert (v)

Garlic & rosemary, baked camembert, toasted ciabatta, cranberry confiture

15.0

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## MAINS

### Chicken Flatbread

Grilled chicken, tahini yogurt, crispy onion, tomato salsa, mixed cress, pickled onion & herb dressing

12.0

### Buttermilk Chicken Burger

Fried buttermilk chicken thigh, burger sauce, coleslaw, iceberg lettuce, pickle, fries

14.0

### Lamb Kofta Flatbread

Grilled lamb kofta, tahini yogurt, crispy onion, tomato salsa, mixed cress, pickled onion & herb dressing

13.0

### Landor Big Boy

Two 4oz aberdeen angus beef patties, burger sauce, american style cheese, ale onions, iceberg lettuce, pickle, fries

15.0

### Feta & Veg Flatbread (vg/ve)

Roasted peppers, courgette, butternut squash, tahini yogurt, tomato salsa, mixed cress & pickled onions (vegan option available)

12.0

### Vegan Burger (ve)

Moving mountains plant based patty, tomato, coleslaw, pickled onion, mixed cress, herb dressing, fries

13.5

**add ons:** bacon 1 / regular or vegan cheese 1 / grilled mushroom 1 / grilled halloumi 2 / extra burger patty 3.25

### Greek Salad (v)

Feta, cherry tomatoes, red onion, cucumber, olives, oregano

9.00

Vegan option available

8.50

### Bangers and Mash

Cumberland sausages, mustard mash, crispy onion, gravy

14.0

### Beer Battered Fish & Chips

Beer battered atlantic haddock, served with mushy peas, tartare sauce & thick cut chips

15.5

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## DESSERT

### Sticky Toffee Pudding (v)

With toffee sauce and vanilla ice cream

6.5

### Ice Cream (v/ve)

Vanilla, salted caramel, milk chocolate (v) 2.5 per scoop  
coconut & milk chocolate chip (ve) 2.8 per scoop

### Brownie (v)

Chocolate fudge brownie, vanilla ice cream

6.5

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[ kitchen opening times ]

Monday: 16:00 - 21:00

Tuesday - Saturday: 12:00 - 21:30

Sunday: 12:30 - 21:00

70 landor road, sw9 9ph  
instagram - @thelandorpub

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Speak to your server for more information regarding allergens.

## White Wine

		175ml	250ml	bottle
Macabeo - <i>ESP</i>	Green apple, pear & citrus fruit	5.70	7.80	23.00
Soave Classico, Terre di Monteforte - <i>ITA</i>	Floral nose, notes of ripe peach & almond	6.25	8.65	25.00
Chardonnay, Hamilton Heights - <i>AUS</i>	Ripe mango, pineapple & peach, with crisp acidity	6.85	9.25	27.00
Pinot Grigio, alpha zeta - <i>ITA</i>	A bright & fresh crowd favourite	6.95	9.75	28.00
Picpoul de Pinet, sel et de Sable - <i>FRA</i>	Refreshing citrus, floral notes, tropical fruits	7.60	10.40	30.00
Sauvignon blanc, Wairau river estate - <i>NZ</i>	Notes of tropical fruit and citrus on the nose, flavours of guava and stone fruit	9.00	12.20	36.00
'Levant', Judean Hills Marawi - <i>ISR</i>	Aromas of honeycomb & citrus, refreshing grapefruit & lively acidity			35.00
Gavi di Gavi, 'Lugarara' - <i>ITA</i>	Aromas of white & stone fruit, lime zest & green apples			39.00
Chablis, Domaine de Miles - <i>FRA</i>	Crisp & clean with notes of green apple, white peach, blossom & melon			46.00

## Red Wine

		175ml	250ml	bottle
Corvina - <i>ITA</i>	Soft, fruity & easy drinking	5.70	7.80	23.00
Evaristo, Vinho Lisboa Tinto - <i>PRT</i>	Ripe cherries, juicy black berries & blackcurrant	6.25	8.65	25.00
Tempranillo, la Chita * - <i>ESP</i>	Fresh Tempranillo with notes of raspberry, cherry and plumb	7.00	9.35	28.00
Malbec, Punto Alto - <i>ARG</i>	Bramble fruit & black cherries, full body with a rich notes of chocolate on the finish	7.25	9.70	29.00
Pinot Noir, 1620 Lorgeril - <i>FRA</i>	Red cherries & raspberries, with a spicy pepper note and fresh finish	8.00	11.00	32.00
Rioja Crianza Azabache - <i>ESP</i>	Plumb & cherry flavours with vanilla & spice on the finish			33.00
Côtes du Rhône Famille Perrin Nature - <i>FRA</i>	Dark fruit & strawberry with a hint of black pepper and thyme			37.00
Saperavi, Bedoba - <i>GEO</i>	Savoury bouquet of blackberries, herbs, flowers & black pepper			38.00
Pinot Noir, Bourgogne, les Ursulines - <i>FRA</i>	Fresh red fruits, hints of blackcurrant buds with a silky luxurious finish			50.00

## Rosé Wine

		175ml	250ml	bottle
Famille Perrin, Luberon rosé - <i>FRA</i>	Soft pink colour, red berry fruits & zesty acidity	7.25	9.85	29.00
Whispering Angel, côtes de Provence - <i>FRA</i>	Pale pink, elegant summer fruits with a crisp smooth finish			50.00
Estérelle, Côtes de Provence, Château du Rouët magnum 1.5l - <i>FRA</i>	Pale salmon in colour, ripe citrus & white blossom aromas			70.00

## Sparkling

		125ml	bottle
Porta Nova, prosecco, extra dry - <i>ITA</i>		6.50	32.00
	Fruity aromatic bouquet with hints of honey and apple		
Sophie Baron, grand réserve brut - <i>FRA NV</i>			52.00
	Red berry fruit, crisp & lively champagne		
Chapel Down classic brut - <i>ENG NV</i>		9.00	52.00
	Approachable fizz with a lively refreshing mousse, good depth, and crisp fruit character		
Chapel Down brut sparkling rosé - <i>ENG NV</i>		9.50	56.00
	Delicate rosé with notes of strawberries, cherries, redcurrants and toasty shortbread		
Palmer & co brut champagne reserve - <i>FRA NV</i>			65.00
	A rich aromatic palate of white fruits, pears, baked apples & apricots, with subtle notes of honey, hazelnuts & dried currants		
Palmer & co blanc de blancs champagne - <i>FRA NV</i>			85.00
	Floral aromas of honeysuckle with delicate flavours of citrus fruit, white peach, fresh almond & brioche		