# ROUX AT THE LANDAU

## SNACK

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| Cornish crab salad, brown crab crackers | 9 |
| San Daniele Prosciutto, 'grissini', Kalamata olive | 7 |
| La Latteria's burrata, beetroot, shiso | 6 |
| Scallop carpaccio, cauliflower, blood orange, dill | 12 |
| 'Le Caviar' – salmon tartare, 5g oscietra caviar, buckwheat blinis | 35 |

## STARTER

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| XL Orkney scallop, Ivy House farm butter, oscietra caviar | 21 |
| Foie gras terrine, aged port jelly, Yorkshire rhubarb | 16 |
| Cotswold White chicken gyoza, shimeji, spinach, lemongrass | 11 |
| Caramelised veal sweetbread, carrot, ginger | 18 |
| Crisp hen egg, aubergine velouté, roast shitake | 9 |

## MAIN

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| Braised turbot, Chateau-Chalon sauce, native lobster ravioli | 36 |
| Day-boat cod, leek, gnocchi, Falmouth mussel, Dieppoise sauce | 19 |
| Roast Buccleuch beef fillet, seared foie gras, sauce 'royale' | 38 |
| St Server duck, soft polenta, endive, kumquat | 25 |
| Artichokes "à la Barigoule", couscous, turmeric emulsion | 16 |

## DESSERTS & CHEESE

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| 3 Aged British and French cheeses from Neal's Yard Dairy and Androuet | 12 |
| Earl grey, dulcey and grapefruit chouquettes, pink grapefruit sorbet | 8 |
| Pink praline soufflé, almond ice cream | 8 |
| Manjari moelleux, cardamom ice cream and caramel cloud | 8 |
| Coconut meringues, exotic fruit, banana and passion fruit sorbet | 8 |
| Pink rhubarb lightly poached, yoghurt sorbet and citrus | 8 |
| Vanilla infused cheesecakes, sorbet and caramelised pear | 8 |

## TASTING MENU

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| Five courses — Crab, Prosciutto \| Gyoza \| Beef or Turbot<br>Cheese (£10 Supplement) \| Chouquettes \| Manjari | 65 |
| Five courses with wine | 120 |
| Five courses with Coravin wine | 145 |

If you are allergic or intolerant to any food products,
please advise a member of the service team.
Information about ingredients is available on request.
All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.