

# ROUX AT THE LANDAU

## Snack

San Daniele Prosciutto, 'grissini', Kalamata olive

La Latteria's burrata, beetroot

Salmon tartare, kalamansi, horseradish crème fraiche

Smoked sea bream ceviche, aubergine, sweet white miso

---

## Main Course

Day-boat cod, leek, gnocchi, Falmouth mussel, Dieppoise sauce

Ox-cheek, red wine, mousseline potatoes

St Sever duck, soft polenta, endive, kumquat

Artichokes "à la Barigoule", couscous, turmeric emulsion

---

## Desserts and Cheese

3 Aged British and French cheeses from Neal's Yard Dairy and Androuet (£6 supplement)

Manjari moelleux, cardamom ice cream and caramel cloud

Coconut meringues, exotic fruit, banana and passion fruit sorbet

Pink rhubarb lightly poached, yoghurt sorbet and citrus

---

Two courses 25

Three courses 30

## Chef's Menu

Five courses — Crab & Prosciutto | Gyoza 65

Beef or Turbot | Cheese (£10 supplement) |

Chouquettes | Manjari

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.