

# ROUX AT THE LANDAU

## SNACK

Rosemary porchetta, Jersey Royals, gribiche

La Latteria's straciatella, Isle of Wight tomato salad, mozzarella sorbet

3 Carlingford Lough rock oysters

Smoked sea-bream, dashi jelly, pickled shimeji, cucumber

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## MAIN COURSE

Day-boat Cornish cod, mousserons, spring vegetables, saffron 'nage'

Grilled Buccleuch beef steak "à la provençal", Bercy sauce

Lake District lamb chop, green asparagus, Raz el Hanout

Artichokes "à la Barigoule", bulgur, turmeric emulsion

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## DESSERTS & CHEESE

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

Manjari moelleux, cardamom ice cream and caramel cloud

Basil infused pannacotta, strawberries and sable

Caramelised peanut parfait, lime and milk sorbet

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Two courses 25

Three courses 30

## TASTING MENU

Five courses — Crab & Prosciutto | Ravioli 65

Beef or Turbot | Cheese (£12 Supplement)

Matcha | 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. We make our guests aware (on ours menus) of the risk associated with eating raw oysters. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.