

Starters

Roscoff onion velouté, Isle of mull cheddar "croquette"
Beetroot tartare, burratina, granny smith, pickled cucumber
Norfolk black chicken gyoza, glazed wings, broad beans, lemongrass
Smoked sword fish, marinated aubergine, white miso sauce
Crisp hen egg, brandade, smoked haddock, piquillos coulis

Main Courses

Girolles and baby spinach pappardelle, aged parmesan
Nori-wrapped Cornish cod, fennel, yuzu and saffron gel
Roast skate wing, coco beans, chorizo, razor clams, "Normande" sauce
Grilled Buccleuch beef steak, confit Roseval potatoes, watercress pesto, padron peppers
Roast guinea-fowl supreme, sweet corn "risotto", bacon, lettuce

Desserts

'Choux croquant', vanilla ice-cream, hazelnut Gianduja sauce
Rum infused raisins and caramelised banana soufflé, passion fruit sorbet
Caramelia mousse, Arabica emulsion, "Bailey's" ice cream
Cardamon poached William pear, vanilla ice cream, caramelised 'arlettes'
French and British artisan cheeses

#rouxatthelandau



Food Allergies or Intolerances

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.

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