

FEAST ON LONDON

APRIL 1 — 30

Roux at The Landau

Feast on London Sample Menu: 3 courses & a glass of champagne £39 per person

Dishes use products from the best London suppliers, supporting local markets

A glass of champagne on arrival
non-alcoholic alternative available on request

Starters

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 Courses

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

Ox-cheek
red wine, mousseline potatoes

Challans duck
soft polenta, endive, kumquat

Artickokes "à la Barigoule"
couscous, turmeric emulsion

Desserts

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

Manjari moelleux
cardamom ice cream & caramel cloud

Coconut meringues
exotic fruit, banana & passion fruit sorbet

Pink rhubarb lightly poached
yoghurt sorbet and citrus