

ROUX AT THE LANDAU

SNACK

French white asparagus, rosemary porchetta, gribiche

La Latteria's burrata, beetroot, shiso

Salmon tartare, kalamansi, horseradish crème fraîche

Smoked sea bream, aubergine, sweet white miso

MAIN COURSE

Day-boat Cornish cod, St George's mushrooms, spring vegetables, saffron 'nage'

Miso glazed ox cheek, carrot and Wye Valley asparagus

St Sever duck, soft polenta, endive, kumquat

Artichokes "à la Barigoule", bulgur, turmeric emulsion

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

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. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.