

## Postillion Private Dining

With charming views of All Souls' Church through its dramatic picture windows Postillion is a memorable venue for any lunch, dinner or special celebration

#rouxatthelandau



## Menu du Jour

Monday to Friday 12:00 - 14:30

Monday to Thursday 17:30 - 19:00 and 21:30 - 22:30

Friday and Saturday 17:30 - 18:30 and 21:30 - 22:30

### Starters

Autumn vegetable minestrone, truffled macaroni crisp

Boudin noir, poached hen egg, pineapple, Ventreche bacon

Malt glazed mackerel, buckwheat, beer pickled onions, crème fraîche

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### Main Courses

Parmesan gnocchi, muscade pumpkin, trompettes, beurre noisette

Poached 'black leg chicken' breast, pommes Anna, pickled red cabbage, hazelnuts

Crisp sea-bream, Camargue rice, fennel, lemon marmalade

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### Desserts

Dark chocolate and chestnut roulade, Balvenie whisky ice cream

Selection of ice creams and sorbets

French and British artisan cheeses

Three courses, coffee and petits fours £39

Including half a bottle of wine, coffee and petits fours £47

### White Wine

Grenache Blanc, La Loupe, Languedoc, France 2015

Chablis, Saint Martin, Domaine Laroche, Burgundy, France 2014

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### Red Wine

Cabernet Sauvignon, Esprit de Serame, Languedoc, France 2015

Syrah-Grenache, Domaine La Tour de Gâtigne, Languedoc, France 2014

#### 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.

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

## Chef's Menu (For the whole table to enjoy)

Octopus carpaccio, smoked cod's roe, oregano, potato

A & A Bianco Bodegas Martinez La Orden, Rioja, Spain 2013

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Diver caught Orkney scallop, crispy pork belly, roast carrots, pickled kumquats

Bourgogne, René Monnier, Burgundy, France 2014

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Duck magret, spiced pastilla, blueberries, buttermilk, turnips

Pucino Refosco, Colli Orientali Del Friuli, Italy 2014

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House cancoillotte, potato and ceps

MR Moscatel, Telmo Rodriguez, Malaga, Spain 2011

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Brown sugar tart, honey glazed fig, crème fraîche and fig leaf ice-cream

Coteaux du Layon, Domaine des Deux Arcs, Loire valley, France 2014

£70 per person

£120 with wine pairing per person

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## Starters

- Jerusalem artichoke soup, truffle butter, autumn truffle brioche £11.50  
Diver caught Orkney scallop, crispy pork belly, roast carrots, pickled kumquats £24.50  
Cured and smoked halibut, jalapeno dressing, creme fraiche, lime, Oscietra caviar £15.50  
Octopus carpaccio, smoked cod's roe, oregano, potato £14.00  
Salt baked beetroot salad, smoked goat's curd, walnut praline, honeycomb, apple £11.00  
Foie gras parfait, confit fig, ice wine vinegar, pistachios, brioche £21.00

## Main Courses

- Leek and Beaufort tortellini, hen of the woods mushroom, watercress £20.00  
Sea-trout, sweetcorn agnolotti, girolles, runner beans £26.00  
Dover sole, roast salsify, trompette mushroom, sea herbs, beurre noisette £40.00  
Braised turbot, leek, potato, brown shrimp butter, pommes soufflés £48  
Fillet of aged Buccleuch beef, glazed shallot, buffalo ricotta, red endive £42.00  
Duck magret, spiced pastilla, blueberries, buttermilk, turnips £32.00  
Crisp pressed Cotswold White chicken, farce à crostini, snail persillade, ceps £26.00

## Desserts

- Grand Marnier soufflé, orange marmalade, chocolate sorbet £12.00  
Caramelia mousse, bitter chocolate, Pedro Ximenez ice-cream £10.00  
Brown sugar tart, honey glazed fig, crème fraîche and fig leaf ice-cream £9.50  
Lychee parfait, kaffir lime, sesame £8.50  
Caramelised apple millefeuille, vanilla cream, blackberry sorbet £9.00  
Home-made ice creams and sorbets £8.50  
Selection of French and British artisan cheeses £15.50

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