

ROUX
AT THE
LANDAU

MENU COCOTTE

Lightly creamed leek soup with Jersey Royals crème fraîche and fine herbs
Rosemary glazed featherblade of veal with pommes mousseline and buttered spinach
Roast pineapple soufflé with white chocolate ice cream and coconut crumble

£60.00

MENU RÔTISSOIRE

Crisp Blue prawns with Hass avocado and spiced mango-basil dressing
Spit-roast saddle of lamb with glazed potatoes and buttered spring vegetables
Madagascan vanilla crème brûlée with fresh palmiers

£68.00

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MENU ENTRECÔTE

Oak-smoked salmon with gin cream, dill oil and Cornish salted caviar

Seared diver caught scallop with braised pork jowl, cracked spices and chickpea purée

Spit-roast sirloin of dry-aged Scotch beef with bordelaise sauce

Crisp sable 'lunette' with strawberries, goat's curd and pistachio mousseline

£83.00