

THE LANDAU

'One cannot think well, love well, sleep well,
if one has not dined well.'

Virginia Woolf
(1882-1941)



Our menus are prepared with the freshest ingredients which, wherever possible, are British in origin and of the finest provenance. Our lamb and mutton are from Merton Farm and the Castle Mey beef from HRH Prince of Wales Estate. Denham Estate provide us with the finest venison and apples. Our scallops and mussels are also sourced from Scotland. The vegetables are from Secretts Farm in Surrey and wild mushrooms from the New Forest.

Graham Chatham
Executive Chef

Elisha Carter
Head Chef

Franco Becci
Restaurant Manager

Zack Saghir
Head Sommelier

The Landau

A lightweight open horse-drawn carriage. It was a luxury city carriage designed for maximum visibility for the occupants as well as for any onlookers. This reflected the Victorian love of 'to see and be seen'. The limousine of the 1800's.

Postillion

Someone who rides the near horse of a pair in order to guide the horses pulling a carriage, especially a carriage without a coachman.



TASTING MENU

A gastronomic wine and dining experience
allowing you to enjoy the best from The Landau kitchen and cellar.

£75.00

WITH WINE £135.00

Gazpacho with crayfish

GABO DO XIL, VALDEORRAS, SPAIN, 2005

Salmon mousse with caviar

SAUVIGNON BLANC, MARTINBOROUGH VINEYARD, NEW ZEALAND, 2008

Seared foie gras and apple

JURANÇON, CLOS THOU, HENRI LAPLACE, BORDEAUX, 2005

Scallops tandoori

CHÂTEAU LE CHEC, GRAVES, BORDEAUX, 2007

Castle Mey beef filet with bone marrow and shallots

CHÂTEAU PAVEIL DE LUZE CRU BOURGEOIS, MARGAUX, FRANCE, 2005

Mango egg

Valrhona chocolate praline with salted caramel

BLANDY'S 15 YEARS, MALMSEY, MADEIRA

CHEF'S MENU

£75.00

WITH WINE £135.00

A seven course menu specifically created by the chef for your table.

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
If you are allergic to any food product, please advise a member of the service team.



THE LANDAU STARTERS

Garden herb velouté with goats' curd raviolo (v)	£14.00
Gazpacho with crayfish and courgette mousse	£16.00
Landau salad with avocado, plum tomato, green beans roasted beets, pear William and walnut dressing (v)	£13.00
Salad of artichokes and cèpes with truffles and soft poached duck's egg (v)	£15.00
Seared yellow fin tuna with mango and black olive	£16.00
Spider crab with fennel and horseradish	£15.00
Belle Isle oysters with traditional accompaniments 6 or 12	£11.00/£18.00
London cure smoked salmon mousse with roasted beets and Oscietra caviar	£16.00
Buffalo mozzarella, roasted peppers and crispy chicken	£14.50
Roasted veal sweetbreads, Parma ham and parsley	£16.50
Pressed Landes foie gras and smoked duck terrine with pear chutney and brioche	£17.50

Please note that some of garnishes may be subject to change according to availability.



THE LANDAU MAIN COURSES

Seared Orkney scallops, tandoori spices and lobster jus	£28.00
John Dory with sea asparagus and Cromer crab	£29.00
Dover sole grilled or meunière (18oz)	£39.00
Line caught turbot, cockles, clams and olive oil	£37.00
Filet of Cornish lamb, ratatouille and artichokes	£28.00
Loin of Denham Estate venison, spring greens and red cherries	£28.00
Grilled Black Angus rib eye, bone marrow, shallot and red wine jus	£29.00
Landau steak tartar with garden herbs and cress	£28.00
Wild garlic and nettle risotto with 20 month old Pecorino (v)	£22.00
Linguine with Mrs. Tee's wild mushrooms, broad beans and summer truffles (v)	£24.00

Please note that all red meats are served pink, unless otherwise requested.

SIDE ORDERS

£4.50

Black carrots and lemon thyme	Potato chips
Tender leaf spinach	Creamed potatoes
Fine beans and shallots	Potatoes gratin
Courgettes, rosemary and parmesan	Buttered Secretts farm potatoes

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DESSERTS

Honeycomb parfait with apricots and ginger	£8.00
Summer berry soup with saffron ice cream	£8.00
Valrhona chocolate praline with salted caramel	£8.00
Raspberry and lychee Pavlova with lime	£8.00
Vanilla Cambridge burnt cream with strawberry essence and fromage frais	£8.00

CHEESE

Irish Crozier Blue with saffron honey	£8.00
Reblochon with apple	£8.00
Baked Stinking Bishop with Pinot Noir jelly for the table (we suggest minimum of 2 guests)	£19.50
Cheeses from the British Isles served with biscuits and jellies	£11.50



POSTILLION PRIVATE DINING

For an even more discreet and luxurious experience,
private dining for up to 18 persons is available in Postillion.

Exquisitely appointed and with charming views of All Souls' Church
through its dramatic picture windows, it is a memorable venue
for any luncheon, dinner, small reception or special celebration.

Please contact the hostess directly to make a reservation.