

THE LANDAU

A Gourmet lunch at a "canter". Especially created to allow you to enjoy
The Landau cuisine within modern day time constraints.
Please advise your waiter if you do have a specific time to dine in.

STARTERS

Gazpacho with courgette mousse, pine nuts and olive oil
Red mullet 'Escabeche' with saffron and sorrel cress
Crab fritters with spring onions and coriander dressing
Chicken liver parfait with pear chutney and toasted brioche

ENTREES

Filet of sea bass with shellfish sticky rice, white asparagus puree, and a caper and chive sauce
Darne of wild sea trout with lemon scented potatoes, samphire and a red wine sauce
'Middle white' pork with date puree, bok choy and a five spice jus
Fricassee of chicken, baby leeks and wild mushrooms with herb linguine

DESSERTS

Whipped strawberry ganache with vanilla streusel
Dark and white mango chocolate slice with mint sorbet
Summer fruit soup with saffron ice cream
Reblochon with apple

2 course £21.50
(45 minutes)

3 course £28.50
(60 minutes)

We suggested the following wines:

Please ask your server should you wish to see the full wine list.

WHITE WINE	Glass 175ml	Bottle 750ml	RED WINE	Glass 175ml	Bottle 750ml
Basa Blanco <i>Telmo Rodriguez, Rueda, Spain</i>	£7.50	£29.00	Hegarty-Chamans <i>Cuvée 2, Minervois, France</i>	£7.50	£29.00
Chardonnay <i>Pitchfork, McLaren Vale, Australia</i>	£8.00	£30.00	Merlot Reserva <i>Viña Leyda, Leyda Valley, Chile</i>	£8.00	£30.00
Sauvignon Blanc <i>Les Fumées Blanches, Lurton, France</i>	£8.00	£33.00	Château la Croix des Moines <i>Lalande de Pomerol, Bordeaux, France</i>	£9.00	£35.00

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.