

# 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

Garden herb velouté with goats' curd raviolo

RIESLING/VIIGNIER, THE MULLET, PIKES, POLISH HILL, AUSTRALIA, 2008

King crab with fennel and horseradish

BASA BLANCO, TELMO RODRIGUEZ RUEDA, SPAIN, 2008

Seared foie gras and fig

CHÂTEAU DE CÉRON, CÉRON, BORDEAUX, FRANCE, 1998

Poached sea bass with Oscietra caviar

CHABLIS, DOMAINE DE LA BOISSONNEUSE, JULIEN BROCARD, FRANCE, 2008

Lamb filet with ratatouille and artichokes

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

Mango egg

Roasted pineapple with Jamaican rum and coconut sorbet

MR MOSCATEL, TELMO RODRIGUEZ, MALAGA, SPAIN, 2007

## CHEF'S MENU

£75.00

WITH WINE £135.00

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



## **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.