

Franco Becci
Restaurant Manager

Chris King
Chef de Cuisine

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.

Postilion

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 OF VEGETABLES

Lightly spiced red lentil velouté with pickled mustard seeds and cucumber
GABA DO XIL, VALDEORRAS, SPAIN, 2009

Salt-baked Royal Oak beetroot, confit French kumquats and tarragon
DOMAINE GAVOTY ROSÉ, CUVÉE CLARENDON, FRANCE, 2009

Roast cauliflower, Greek yoghurt, saffron vinaigrette and Kalamata olives
ARDECHE VIOGNIER VIN DE PAYS DES COTEAUX DE L'RDÉCHE, FRANCE 2010

Za'atar roast aubergine, cracked wheat pilaf and fresh harissa vinaigrette
SAUMUR CHAMPIGNY, DOMAINE LE PITET SAINT VINCENT, FRANCE, 2009

Hand-cut herbed cavatelli with pickled cipollini onions, beech mushrooms and 'straciatella di bufala'
BARBERA D'ASTI ROCCA NIVO, SCRIMAGLIO, ITALY 2007

Shaved Lord of the Hundreds, button onions braised in ale and mustard glazed swede
PORT TAYLOR, 20 YEARS OLD, PORTUGAL

Blossom honey and lime parfait with Yorkshire rhubarb and rose
MUSCADEL RIETVALLEI ROBERTSON, SOUTH AFRICA, 2009

£70.00 without wine pairing
£130.00 with wine pairing



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.



DESSERTS

Spiced orange soufflé with sablé crumb and bitter chocolate sorbet	£9.75
Blossom honey and lime parfait with Yorkshire rhubarb and rose	£9.25
Bitter chocolate millefeuille with maple ice cream and salted pecans	£9.25
Crème brûlée Amandine with roast almond sacristains	£9.25
Arabica coffee mousseline, Kahlúa gelée and warm cinnamon doughnuts	£9.25
Home-made ice creams and sorbets	£8.50
Selection of French and British artisan cheeses	£15.00

TASTING MENU

Light celery velouté with a salt-cod brandade and parsley tartine GABA DO XIL VALDEORRAS, SPAIN 2009
Searched Cornish squid, shaved cauliflower, Meyer lemon and dill ROUSSANNE, DOMAINE LA CROIX GRATIOT, FRANCE, 2010
Searched scallop with grelot onions, Nocellara del Belice olives and sesame lime emulsion ARDÈCHE VIOGNIER VIN DE PAYS DES COTEAUX DE L'RDÈCHE, FRANCE 2010
Roast quail with Marcona almonds, sour cherries and salt-baked candy-stripe beetroot SAUMUR CHAMPIGNY, DOMAINE LE PITET SAINT VINCENT, FRANCE, 2009
Spit-roast beef fillet larded with wild garlic, white anchovy tarte fine and purple sprouting broccoli CHÂTEAU HAUT CHAIGNEAU LALAND POMEROL, FRANCE 2006
Bitter leaf salad with aged Appenzeller, caraway scented fresh curd and apple vinaigrette PORT TAYLOR, 20 YEARS OLD, PORTUGAL
Arabica coffee mousseline, Kahlúa gelée and warm cinnamon doughnuts MONBAZILLAC, CHÂTEAU MONTOYEN, FRANCE, 2001

£80.00 without wine pairing
£140.00 with wine pairing

All prices are inclusive of 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.

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STARTERS

Light celery velouté with a salt-cod brandade and parsley tartine	£11.00
Bitter leaf salad with shaved aged Appenzeller, caraway scented fresh curd and hazelnut vinaigrette	£11.00
Soft-coddled Burford Brown egg, young lettuces dressed with buttermilk and Aquitaine caviar	£15.00
Cornish squid, shaved cauliflower, Meyer lemon and dill	£16.00
Roast quail with Marcona almonds, sour cherries and salt-baked candy-stripe beetroot	£15.00
Spiced pork jowl and gambas 'plancha' with Arrocin beans and marjoram	£16.50
Roast scallops with seared grelot onions, Nocellara del Belice olives and sesame lime emulsion	£17.50
Hot country-style black pudding with a walnut and apple salad	£12.00

MAIN COURSES

Za'atar roast aubergine, cracked wheat pilaf and fresh harissa vinaigrette	£20.00
Hand-cut herbed cavatelli with pickled cipollini onions, beech mushrooms and 'stracciatella di bufala'	£21.00
Grilled john dory with Sardinian fregola and a green tomato and basil vinaigrette	£32.50
Dover sole grilled or meunière with buttered new potatoes and wilted spinach	£45.00
Grilled sirloin of beef on the bone with creamed spring greens and shallots baked with a savory crumb	£28.00
Roast Ibérico pork chop and homemade chorizo with Suffolk cider and thyme sauce	£30.50

FOR TWO TO SHARE

Albert Roux's wild seabass 'en papillote' with fennel, wild rice and sauce mousseline	£65.00
Spit-roast beef fillet larded with wild garlic, white anchovy tarte fine and purple sprouting broccoli	£72.00
Grilled double rib of French veal with a carbonara of orzo pasta and Alsace bacon	£70.00

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