

**The
Good
Front
Room**

chef.
DOM TAYLOR

THE LANGHAM
LONDON

Chef Dominic Taylor is a vibrant, South East London-based chef driven by a deep passion for Caribbean cuisine. His classical training, industry experience and love of the arts and travel, along with his family teachings, provide the foundation for his culinary creations.

On a mission to bring Caribbean cookery to a wider audience, Dom endeavours to recreate, modernise and breathe new life into the cuisine, all while paying homage to his younger self and his dreams of telling childhood stories through food. With every bite, Chef Dom's dishes ignite a cultural dialogue between the mind, body and senses. Experience his unique take on Caribbean cuisine at The Langham, London.

The Good Front Room tells a story of beloved childhood memories. Myrtle, Chef Dominic Taylor's great aunt, lived in a house filled with trinkets and keepsakes, a magical playground to explore as children. However, one room was sacred, its entrance prohibited, always immaculately set up to receive 'a very special guest' – The Good Front Room. Dom's passion for food and desserts grew from his childhood days, flipping through cookbooks and saving money to prepare the dishes he earmarked.

Chef Dom's food style – a mix of Caribbean roots, a Saint-Lucian Father, Jamaican Mother and a London upbringing – plays with classic dishes, remixed and delivered in a familiar way. Using the Caribbean's most celebrated ingredients – plantain, goat, rum, and sorrel – the menu embodies his favorite flavours and textures and showcases his cultural references spanning from Africa and the Caribbean to South London.

This evening, you are that special guest and we invite you to indulge in the experience of The Good Front Room at The Langham, London.

COCKTAILS

£19



- PIÑA VERDE** Chartreuse, Pineapple, Coconut, Lime
- PALM COURT SOUR** Monkey 47 Gin, Falernum, Orgeat Syrup, Passion Fruit, Lime
- BLOOD AND SAND** Macallan 12 Whisky, Pedro Ximenez Sherry, Taylor's Port, Blood Orange, Cherry
- CARIBBEAN QUEEN** Don Julio Tequila, Salt Caramel, Tamarind
- SORREL HOT TODDY** Good Front Room Rum, Sorrel, Lime Cordial, Nutmeg, Cinnamon
- CARROT CAKE PUNCH** El Dorado 5 Rum, Good Front Rum, Carrot Juice, Coconut, Vanilla, Nutmeg, Cloves
- CHEF DOM'S FESTIVE PUNCH** Wray and Nephew Rum, Good Front Rum, Passoa, Blood Orange, Lime, Vanilla, Ginger, Pimento Berries, Cinammon, Nutmeg

COCKTAILS (NO-ALCOHOL)

£14

- PALM COURT PASSIONNADE** Everleaf Forest, Orgeat Syrup, Passion Fruit, Lime
- SORREL FIZZ** Seedlip Groove 42, Sorrel, Ginger, Lime, Soda
- CARROT AND COCONUT PUNCH** Carrot Juice, Coconut, Vanilla, Nutmeg, Cloves



STARTERS **Jerk Chicken** | Jerk Marinated Boneless Chicken Thigh | Plantain Jam | Plantain crisp | Blackened Sweetcorn Dressing

Ackee and Salt Fish Cake | Salt Cod | Confit Garlic and Scotch Bonnet Aioli | Pineapple and Heirloom Tomato Chow | Escallion Oil

King Prawn and Dasheen Salad | Dark Rum Glazed King Prawns | Dasheen Salad | Coconut Sambal

Ham Hock 'Stew Peas' | Kidney Beans | Coconut cream | Spinner Dumplings

Festive Spiced Plantain Soup | Callaloo and Roast Almond Pesto

MAINS **Barbacoa Turkey 'Brown Stew'** | Chestnut stuffing, Heritage Carrots, Cinnamon spiced Sweet Potato | Candied Yams | Cranberry Sauce

Chef Dom's Pepper 'Steak' | Braised Beef Cheeks | Sweet Peppers | Breadfruit | Roti Bread

Dark Rum and Raisin Pork Belly | Slow-cooked Pork Belly | Cho Cho | All Spiced Braised Red Cabbage | Thyme Salt Cracking

Banana Leaf Baked Sea Bream | Lemongrass, Pimento and Ginger Marination

Parsnip and Kale Peanut Butter Roast | Cinnamon spiced Sweet Potato | Braised Red Cabbage | Chestnut Stuffing | Red Wine Roasting Juices



SIDES (v) **Green Banana Gratin** | Garlic | Nutmeg Cream | Herb Crumb

Rice and Peas | Black Eye Beans | Coconut Basmati Rice

Maple, Coriander and Lime Glazed Plantain | Fresh Chillies | Smoked Salt

Brussel Sprouts | Shallots | Plant Based Bacon

Okra and Fennel Slaw | Dairy Free Yoghurt | Lemon

Hot Pepper Sauce | Scotch Bonnet Peppers

DESSERTS **Sweet Potato Meringue Pie** | Kaffir Lime Sorbet

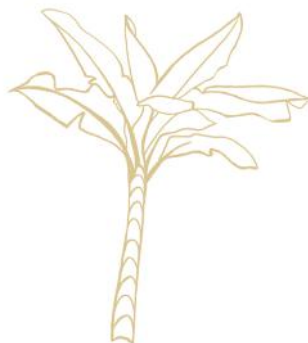
Pineapple Upside Down Cake | Rum Syrup | Vanilla Bean Ice Cream

Cocoa Bean | Dark Chocolate, Ginger and Coffee Layered Mousse Cake | To Share

Bread Fruit Cake | Festive Fruits | Mascapone

Mango Soft Serve | Mango Sauce | Peanut Brittle

3 COURSES, WITH SIDES FOR THE TABLE
£90 PER PERSON



All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please let us know before you order.

As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Adults need around 2000 kcal a day.



Plantains are a staple ingredient in a variety of Caribbean dishes. Unlike its sweeter cousin the banana, plantains must be cooked before being consumed. Hugely versatile, they can be boiled, fried, mashed or grilled and are a great accompaniment to many dishes such as Jerk Chicken and Caribbean-style fried fish. Often used as a substitute for potatoes, plantain crisps always prove to be crowd-pleasers!

Enjoy it in:

Jerk Chicken Jerk Marinated Boneless Chicken Thigh | Plantain Jam | Plantain crisp | Blackened Sweetcorn Dressing



Made from fermented sugarcane, **Rum** has long established itself as the quintessential Caribbean spirit, intimately bound to its cuisine.

Its sweet, strong flavour is used to enhance the flavour and depth of a variety of both surf and turf dishes, marinades and sauces. Needless to say it is also an essential component of many Caribbean cocktails, including the classic rum punch and the mojito.

Enjoy it in:

King Prawn and Dasheen Salad Dark Rum Glazed King Prawns | Dasheen Salad | Coconut Sambal

THE GOOD FRONT ROOM WINE SELECTION

		£ GLASS	£ BOTTLE
SPARKLING	Gusbourne, Brut Reserve	15	68
	Taittinger, Reserve, Brut NV	24	110
	Taittinger Rosé	31	150
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WHITE WINE	La Loupe Languedoc, Grenache Blanc, 2021	12	42
	Dourthe N1 Bordeaux, Sauvignon Blanc, 2021	15	63
	Cantin Tramin Trentino Alto Adige, Pinot Grigio, 2021	15.5	65
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RED WINE	Aromatic Languedoc, Cabernet Sauvignon, 2021	13.5	55
	Langham Bordeaux, Montagne Saint Emilion, Cabernet Franc, 2017	15	60
	Sophenia Mendoza, Malbec, 2019	17	71
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ROSÉ WINE	La Chapelle Provence, Gordes, Grenache, 2020	19	95
<i>Please ask to see the full wine selection</i>			
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BEER	Peroni Brooklyn Asahi Guinness Happy Camper Are We Human Or Are We Chancer Peroni Libera		9

Champagne & sparkling wines are sold by the glass measured at 150ml.
Bottles of beer are sold at 330ml.

Please note that while we serve 175ml of wine & 50ml of liqueur & spirits as standard measure,
smaller serves (125ml of wine & 25ml of spirit) are available upon request.

Champagne 12%–13% Wines 12%–13% Beers 4.3%–5.5% Spirits 37.5%–50%