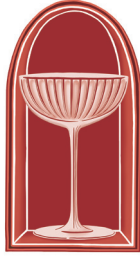


Chez Roux

THE LANGHAM
LONDON



Chez Roux draws its inspiration from Chef Michel's cherished memories of his upbringing: his rural Kent childhood in the 1960s, growing up at the Fairlawne estate. During this time, his father, Albert Roux OBE, served as a private chef for the Cazalet family, and conceptualised the inaugural menus of Le Gavroche. Our menu has been meticulously crafted with these influences in mind, showcasing historical British favourites and traditional French culinary techniques; a fusion of British classics with the finesse of traditionally French methods.

In the words of Chef Michel himself: "Many of the recipes that graced tables in the 60s have faded into obscurity, yet the essence of those dishes holds a special place in my heart – with a hint of nostalgia and boundless excitement, I invite you to savour the menu at Chez Roux at The Langham."

Begin your evening with a welcome sablé, in honour of Mrs. Bradbrook, wife of the butler at the Fairlawne estate, and served to generations of guests at Le Gavroche.

A handwritten signature in black ink, appearing to read "Michel Roux". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

APERITIFS

Madeira Cobbler 19

Madeira dry, blueberry, blackcurrant

Scotch 75 21

The Singleton 12 YO, Hambledon sparkling wine, pear cordial

Castle Farm 20

Lavender infused No.3 London Dry Gin, Maraschino, violet bitter, jasmine, blueberry, lemon

Porto Sour 22

Talisker Storm, Taylor's port, salted caramel, lemon

Rhubarb Spritz (non-alcoholic) 19

Seedlip Grove 42, Wild Idol Rosé sparkling, rhubarb, hibiscus

CHAMPAGNE AND SPARKLING

	£ 125 ML	£ BOTTLE
Hambledon Vineyard Classic Cuvée	16	73
Hambledon Vineyard Classic Cuvée Rosé	18	80
Taittinger Brut Réserve NV	24	110
Taittinger Prestige Rosé NV	31	150

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.

MICHEL'S TASTING MENU

80 | 140 *with wine pairing*

Soused Mackerel

Cucumber and radish relish, elderflower dressing
Hambledon Vineyard Classic Cuvée

Cornish Lemon Sole "Meunière"

Lemon, brown shrimps, green beans 'amandine'
Chapel Down Kits Coty Chardonnay

Buccleuch Beef Fillet

Peppercorn sauce, VSOP Cognac, Colcannon mash
Chateau Val Joanis, Rhone Valley, Côtes du Luberon

Stichelton and Pitchfork Cheddar

Damson jelly, sourdough crackers
Blandy's Duke of Clarence Rich, Madeira, Portugal

Creamy Vanilla Rice

Peach and caramelized almond (V) (VE) (GF)



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

MICHEL'S VEGETARIAN TASTING MENU

75 | 135 *with wine pairing*

Grilled Artichokes

Cucumber and radish relish, elderflower dressing

Hambleton Vineyard Classic Cuvée

Pea Bavarois

Grilled courgette, Scottish grolles

English Rosé, Chapel Down

Stuffed Ox Heart Tomato

Ratatouille, saffron pilaf, olive crostini

The Langham, Montagne Saint-Émilion

Devon Blue and Spenwood Cheese

Damson jelly, sourdough crackers

Blandy's Duke of Clarence Rich, Madeira, Portugal

Creamy Vanilla Rice

Peach and caramelized almond



STARTERS

“Oeuf en gelée” 14

Burford Brown egg, beef tongue and chives 275 KCAL

Soused Mackerel 18

Cucumber and radish relish, elderflower dressing 388 KCAL

Welsh Rarebit 14

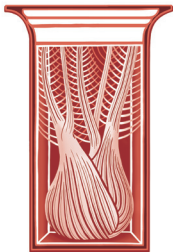
Montgomery cheddar, stout, pickled walnut 624 KCAL

Duck Liver Parfait 12

Perry jelly, toasted brioche 579 KCAL

Pea bavarois 16

Grilled courgette, Scottish girolles (VE) 320 KCAL



MAINS

Buccleuch Beef Fillet 49

Peppercorn sauce, VSOP Cognac 581 KCAL

Lamb 'Reform' 42

Dorset Spring Lamb, Reform Sauce, glazed faggot 1011 KCAL

Cornish Lemon Sole 'Meunière' 45

Lemon, capers and brown shrimps 808 KCAL

Roast Spring Chicken 28

Sourdough and Bramley apple stuffing 700 KCAL

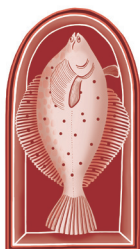
Stuffed Ox Heart Tomato 25

Ratatouille, saffron pilaf, olive crostini (VE) 620 KCAL

SIDES SERVED TO THE TABLE

Colcannon mash (V) 141 KCAL

Green beans 'amandine' (VE) 185 KCAL



BRITISH FARMHOUSE CHEESE 14

Stichelton, Nottinghamshire

Spiced plum chutney, fennel sourdough 452 KCAL

Pitchfork Cheddar, Somerset

Damson jelly, sourdough crackers 450 KCAL

DESSERTS 14

Chocolate Mousse

Caraiibe 66% mascarpone Chantilly, crunchy cocoa tuile (V) 149 KCAL

Strawberry Shortcake

Opalys whipped ganache, strawberry sorbet (V) 192 KCAL

Creamy Vanilla Rice

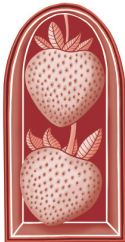
Peach and caramelized almond (VE, GF) 360 KCAL

Frozen Orange 'Givree'

Honey and almond ice cream (V, GF) 134 KCAL

Floating Island

Salted caramel ice cream, custard (V, GF) 273 KCAL



DIGESTIFS

Espresso Martini 19

Cariel Vanilla Vodka, Cynar, chestnut, espresso

Brandy Alexander 22

Hennessy VS, crème de cacao, cream, pineapple puree, nutmeg

Irish Coffee 22

Nikka Coffey Malt, espresso, cream, macadamia nut

Boulevardier 21

Maker's Mark, coffee infused Dolin Vermouth Rouge, crème de cacao, chocolate bitters

PORT

Taylor's 20 Year Old Tawny Port,

Douro Valley 27

Dow's Quinta do Bomfim Single Quinta Vintage Port 2015 32

DESSERT WINES

Disznókő Dorgó Vineyard, Tokaji Aszú 5 Puttonyos, Hungary, 2013 28

Chateau Delmond, Sauternes, Bordeaux, France 2016 16

Blandy's Duke of Clarence Rich Madeira, Portugal 12

