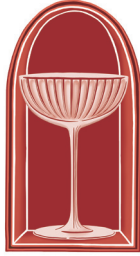


*Chez Roux*

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  
*Hambleton 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**

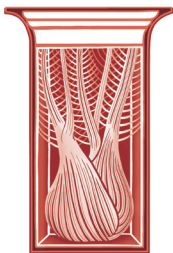
Montgomery cheddar, stout, pickled walnut 624 KCAL

### **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

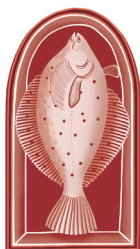
### **Stuffed Ox Heart Tomato 25**

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

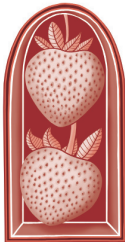
Peach and caramelized almond (VE, GF) 360 KCAL

### Frozen Orange 'Givré'

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**

