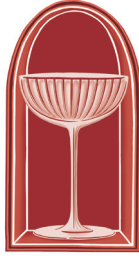


Chez Roux

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*

Salmon Rillettes

Jersey Royal and leek salad, buttermilk dressing

Hambleton Vineyard Classic Cuvée

Cornish Lemon Sole "Meunière"

Lemon, capers and brown shrimps

Chapel Down Kits Coty Chardonnay 2021

Buccleuch Beef Fillet

Peppercorn sauce, VSOP Cognac

Chateau Val Joanis, Rhone Valley, Côtes du Luberon

Sides served to the table

Colcannon mash (V)

Green beans 'amandine' (V)

Stichelton and Pitchfork Cheddar

Damson jelly, oatcakes

Blandy's Duke of Clarence Rich Madeira

Creamy Vanilla Rice

Crystalized pistachios, redcurrant coulis (VE) (GF)



STARTERS

"Oeuf en Gelée" 14

Burford Brown egg, beef tongue, chives 275 K CAL

Salmon Rillettes 18

Jersey Royal and leek salad, buttermilk dressing 440 K CAL

Welsh Rarebit 14

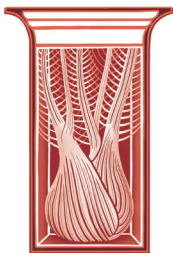
Montgomery cheddar, stout, pickled walnut 624 K CAL

Duck Liver Parfait 12

Perry jelly, toasted brioche 579 K CAL

English Asparagus 16

Pea bavaois, tomato 'Bois Boudran' (VE) 328 K CAL



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

Braised Summer Vegetables 25

Stuffed courgette and San Marzano tomato, saffron pilaf (VE) 645 KCAL

SIDES SERVED TO THE TABLE

Colcannon mash (V) 141 KCAL

Green beans 'amandine' (VE) 185 KCAL

