

**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



- MACUNAÍMA** Avua Amburana Cachaça, Fernet Branca, Lime, Vanilla
- SORRENITY** Ron Zacapa 23, St Germain, Sorrel, Lime, Agave
- CARIBBEAN QUEEN** Don Julio Tequila, Salt Caramel, Tamarind
- BLUE SKIED AN ‘
CLEAR** Pisco, Blue Curacao, Soursop, Lime, Agave
- RABO DE GALO** Avua Amburana Cachaça, Cynar, Dolin Rouge, Chocolate Bitter
- CARROT CAKE
PUNCH** Good Front Rum, Carrot Juice, Coconut, Vanilla, Nutmeg, Cloves
- CHEF DOM’S PUNCH** Wray and Nephew Rum, Good Front Rum, Passoa, Blood Orange, Lime, Vanilla, Ginger, Pimento Berries, Cinammon, Nutmeg

COCKTAILS (NO-ALCOHOL)

£14

- COCONADE** Coconut, Lime, Vanilla, Coconut Cream
- SORREL FIZZ** Seedlip Groove 42, Sorrel, Ginger, Lime, Soda
- CARROT COCONUT
PUNCH** Carrot Juice, Coconut, Vanilla, Nutmeg, Cloves



STARTERS **Jerk Chicken** Jerk Marinated Boneless Chicken Thigh | Plantain Jam | Plantain Crisp | Blackened Sweetcorn Dressing 328 kcal

Ham Hock 'Stew Peas' Kidney Beans | Coconut cream | 'Spinner' Dumplings 364 kcal

Ackee and Salt Fish Cake Salt Cod | Confit Garlic and Scotch Bonnet Aioli | Pineapple and Heirloom Tomato Chow | Escallion Oil 341 kcal

Pimento and Thyme King Prawns with Burnt Butter Shrimp Parmesan Cornmeal Pone | Roasted Red Pepper Sauce 485 kcal

Plantain and Jackfruit Fritters Whipped Pumpkin | Amaranth and Toasted Pumpkin Seed Salad | Peanut Crumble 376 kcal (v)

MAINS **Chef Dom's Curry Goat** Braised Goat Shoulder | Roti Bread 1040 kcal

Baby Chicken Spatchcock Poussin | Dark Rum and Molasses Barbecue Sauce 751 kcal

Salt Cured Corned Beef Beef Brisket | Blackened cabbage | Tomato Sauce 713 kcal

Crispy Spiced Red Snapper Escovitch pickled heritage carrots | Fish Tea 946 kcal

Roast Cho Cho and Banana Blossom Coconut Rundown | Baked Aubergine (v) 678 kcal



SIDES (v) **Green Banana Gratin** Garlic | Nutmeg Cream | Herb Crumb *106 kcal*

Rice and Peas Black Eye Beans | Coconut | Basmati Rice *140 kcal*

Maple, Coriander and Lime Glazed Plantain Fresh Chillies | Smoked Salt *215 kcal*

Okra and Fennel Slaw Dairy Free Yoghurt | Lemon *62 kcal*

Hot Pepper Sauce Scotch Bonnet Peppers *11 kcal*

DESSERTS **White Chocolate Pannacotta** Caramelised Banana and Sorbet *389 kcal*

Pineapple, Coconut and Almond Upside Down 'Cake' Tart Rum Syrup | Vanilla Bean custard *470 kcal*

Cocoa Bean Dark Chocolate, Ginger and Coffee Layered Mousse Cake | To Share *579 kcal*

Soursop Posset Passionfruit | Almond and Pistachio Tuille *538 kcal*

Salted Molasses Soft Serve Apple and Cinnamon Sauce | Shortbread Crumbs *167 kcal*

**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



Goat has always been a key source of protein and hugely popular in the culinary offering of the West-Indies. The meat is lean, but still full of flavour and can be cooked in a variety of ways. It is a staple ingredient of the islands and commonly used in curries.

In Jamaica it is traditionally served with plain steamed rice. However, Chef Dom argues that it's best served with rice and peas.

Enjoy it in:

Chef Dom's Curry Goat Braised Goat Shoulder | Roti Bread



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:

Baby Chicken Spatchcock Poussin | Dark Rum and Molasses | Barbecue Sauce



Sorrel is the Jamaican name for a type of hibiscus flower that has been used in various dishes for centuries, mainly in French and Caribbean food. It is tart and has a cranberry-like flavour. It is often prepared as a drink at Christmas, Easter and other festivities.

Enjoy it in:

Sorrenity Ron Zacapa 23, St Germain, Sorrel, Lime, Agave

THE GOOD FRONT ROOM WINE SELECTION

		£ GLASS	£ BOTTLE
SPARKLING	Gusbourne, Brut Reserve	15	68
	Taittinger, Reserve, Brut NV	24	110
	Taittinger Rosé	31	150
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
	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	
ROSÉ WINE	La Chapelle Provence, Gordes, Grenache, 2020	19	95
<i>Please ask to see the full wine selection</i>			
BEER	Peroni Brooklyn Asahi Guinness Happy Camper Are We Human Or Are We Chancer Peroni Libera 0.0%		9
RUM	The Good Front Rum (off sale only) 75cl		45

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%