



Roux at Parliament Square Menu

<https://menuweb.menu>

11 Great George Street London, SW1P 3AD, United Kingdom

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The **menu of Roux at Parliament Square** from London includes 127 menus. On average the **menus or drinks on the menu** cost approximately £14. You can view the categories on the menu below. Roux at Parliament Square, a refined restaurant in Westminster, is a sophisticated dining spot that attracts London's political figures, socialites, and business elite. Created by renowned Michelin-starred chef Michel Roux Junior, this restaurant offers a luxurious setting and a modern European menu that perfectly complements its tasteful decor. Featuring a blend of period charm and contemporary elegance, the dining room at Roux at Parliament Square is ideal for business lunches, while the chic Pembury Bar is perfect for relaxing with pre-dinner drinks or intimate cocktails.

Roux at Parliament Square Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

APEROL SPRITZ

Entrées

CHICKEN WING

Pasta

SOUFFLE

Gnocchi

GNOCCHI

Snacks

SCOTTISH COD

Drinks

GLASS OF WINE

Chicken

CHICKEN WINGS

Cocktails

NEGRONI

Soft Drinks

ORANGE JUICE

Ice Cream 500ML

PINK GRAPEFRUIT

Chicken Wings

WINGS

Schwarze Tees

EARL GREY

Rose

DOMAINE GAVOTY CUVÉE CLARENDON ,
FRANCE 2016

Dinner Entrées

LOBSTER SALAD

House Cocktails

DEATH IN VENICE

Teas

CHAMOMILE

Non-Alcoholic

ONE FOR THE FOX

Sake

TSURUUME YUZU YUZUSHU SAKE,
JAPAN NV (72CL)

To Start

GOATS CHEESE MOUSSE

To Finish

TREACLE TART

Signature Mains

GOOSNARGH CHICKEN

Roux at Parliament Square Menu



Chef's Tasting Menu

SIKA VENISON

4Th Course

SUCKLING PIG

Herbal Infusions

ENGLISH CHAMOMILE

Soft Drinks, Fruit Juice & Mixers

COCA COLA DIET COKE

Drinks Bottles

FEVER TREE SODA

Soft Drinks & Mixers

FEVER TREE LEMONADE

Softs & Mixers

FEVER TREE TONIC, MEDITERRANEAN
TONIC LIGHT TONIC

Selection Of Tea

JASMIN SILVER TIP

Endless Pot Of Tea

BLACKCURRANT HIBISCUS

Canapé Selection

DORSET CRAB

Nigiri (1 pc)

TURBOT

Course Menu #2

ANJOU PIGEON

Pasta - Plain

POTATO GNOCCHI

Mezcal From Del Maguey

IBERICO

Antipasti - Hot & Cold Starters

SCOTTISH LANGOUSTINE

These Types Of Dishes Are Being Served

LAMB

Uncategorized

BEETROOT

Mains

SKREI COD

RUMP OF HERDWICK LAMB

Main Course

CHALK STREAM TROUT

PARTRIDGE

Roux at Parliament Square Menu



Water

HARROGATE SPRING LIGHTLY SPARKLING

HARROGATE SPRING STILL

Bar

FEVER TREE GINGER ALE

FEVER TREE BITTER LEMON

Hot Drinks

TEA

COFFEE

Seedlip

SEEDLIP SPICE 94 TONIC

SEEDLIP GARDEN 108 TONIC

Sides

WASABI

CHEESE BOARD

Light Tasting Menu

MANJARI CHOCOLATE

SELECTION OF ARTISAN CHEESE FROM LA FROMAGERIE

Coffee

ESPRESSO

CAPPUCCINO

LATTE

Champagne And Sparkling

VOURAY DOMAINE DIDIER CHAMPALOU BRUT, LOIRE, FRANCE NV

ALBERT ROUX LENOBLE G. CRU BRUT BLANC DE BLANCS, DAMERY, FRANCE NV

ALBERT ROUX LENOBLE GRAND CRU ROSÉ BRUT, DAMERY, FRANCE NV

Port Wine

DOW'S LBV, VILA NOVA DE GAIA 2011 (75CL)

QUINTA DO VALLADO TAWNY, VILA NOVA DE GAIA 10YS (50CL)

QUINTA DA CAVADINHA, WARRE'S, VILLA NOVA DE GAIA 2004 (75CL)

Pembury Cocktails

ABBERLINE

HEBRIDES

JAMESON SOUR

Starters



CELERIAC

PRESSED SUCKLING PIG

RILLETES OF CHALK STREAM TROUT

ROAST HALIBUT

Tea

ENGLISH PEPPERMINT

GREEN TEA

LEMON VERBENA

FRESH MINT

Roux at Parliament Square Menu



Sherry

MANZANILLA GABRIELA BODEGAS S.
AYALA, SANLÚCAR DE BARRAMEDA NV

PEDRO XIMENEZ VINO DULCE NATURAL
EMILIO HIDALGO, JEREZ NV (50CL)

EL TRESILLO AMONTILLADO FINO
EMILIO HIDALGO, JEREZ NV (75CL)

PALO CORTADO PENA DEL AGUILA
CESAR FLORIDO, CHIPIONA NV (37.5CL)

Bowl Food Sample Menu Selection

TRUFFLE ARTICHOKE RISOTTO

SWEETCORN, DUCK EGG YOLK,
MORSEAU SAUSAGE

SCOTTISH COD, MUSSELS, COCO
BEANS

PLUM JASMINE PUFF PASTRY

Sweet Wine

MOSCATO D'ASTI LUMINE CA
D'GAL, ITALY 2017 (75CL) £10

MAURY JEAN-MARC LAFAGE,
FRANCE 2016 (50CL) £13

CARMES DE RIEUSSEC DOMAINES
BARONS DE ROTHSCHILD, FRANCE £14
2012 (75CL)

MUSCAT OENOS IDIS SCLAVOS,
GREECE 2016 (50CL) £15

MARSALA SUPERIORE MARCO
BARTOLI, ITALY 10YS (50CL) £19

Red

ROUSSILLON CUVÉE MICHEL ROUX JR
MICHEL CHAPOUTIER , FRANCE 2016

RIOJA CRIANZA BODEGA AMÉZOLA,
SPAIN 2014

BARBERA D 'ASTI LA VILLA TENUTA
OLIM BAUDA, ITALY 2016

BARBARESCO ROCCALINI CASCINA
ROCCALINI, ITALY 2014

SHIRAZ HILLTOPS CLONAKILLA,
AUSTRALIA 2016

B DE BIAC PREMIERES CÔTES DE
BORDEAUX, FRANCE 2012

Sample Canapé Selection

PANISSE, HONEY CHILLI BEETROOT

FETA CHEESE, LOVAGE, PESTO ONION
TARTLET

ARTICHOKE, TRUFFLE PECORINO
PASTRY TWISTS

MINI CHEESEBURGER, PANCETTA

SMOKED SALMON AND CREAM CHEESE
TOASTIE, CAPER AND LEMON RELISH

CHOUX BUNS

White

ROUSSILLON CUVÉE MICHEL ROUX JR
MICHEL CHAPOUTIER , FRANCE 2017

WEISSBURGUNDER WEINGUT JUDITH
BECK, AUSTRIA 2017

FINCA ALLENDE MIGUEL ANGEL DE
GREGORIO, SPAIN 2013

GAVI DI GAVI OLIM BAUDA, ITALY 2017

SANCERRE BLANC ALAIN GIRARD,
FRANCE 2016

FIANO DI AVELLINO PARTICELLA 928
CANTINA DEL BARONE, ITALY 2015

CHABLIS ST MARTIN DOMAINE
LAROCHE, FRANCE 2016

Dessert

CHEESECAKE

PEAR

Roux at Parliament Square Menu



CALVADOS BABA
ASSORTED MACARONS
VANILLA CHEESECAKE

SELECTION OF ARTISAN CHEESES
FROM LA FROMAGERIE

TIRAMISU

SALTED CARAMEL

Ingredients Used

MACKEREL



CHOCOLATE
CHEESE
CREAM CHEESE

TUNA

PINEAPPLE

CRANBERRY

TOMATO

PEPPERMINT

DUCK

CARAMEL

Roux at Parliament Square

11 Great George Street
London, SW1P 3AD, United
Kingdom

Opening Hours:

Monday 12:00 - 14:00; 18:30 - 22:00

Tuesday 12:00 - 14:00; 18:30 -
22:00

Wednesday 12:00 - 14:00; 18:30 -
22:00

Thursday 12:00 - 14:00; 18:30 -
22:00

Friday 12:00 - 14:00; 18:30 - 22:00

Made with [Menu](#)

