

Langham Menu

APPETISERS

Olives marinated with sun blushed tomatoes, garlic slithers, oregano and marjoram
£3.75 supplement

Ham hock and goats cheese croquettes with spiced apple
£4.75 supplement

Bread selection with sea salt butter, herb butter, olive oil and balsamic
£4.25 supplement

STARTERS

Summer vegetable minestrone, herb gnocchi and basil pesto (vgn)
Smoked chicken and apricot terrine wrapped in Parma ham, curried pear and almond chutney, toasted flatbread
Posh prawn cocktail with peeled prawns, crevettes, pickled smoked cucumbers, Marie Rose and granary crisp
Griddled goats cheese, pan roasted asparagus, baby watercress, pinenuts and lemon dressing

Crab, avocado and crayfish tail stack, mango and shallot salsa
Mussels with white wine, garlic, shallots, parsley and cream, crusty bread
Pan seared scallops, orange and white bean salad, pickled fennel, dried roe powder, crisp pancetta, micro herb salad
Caramelised chicory tart, braised field mushroom, tofu and cashew dressing (vgn)

ENTREES

Pan seared lamb rump, Mediterranean crust, basil potato puree, smoked sun blushed tomato and olive jus £5.00 supplement
Roasted salmon fillet, garden pea and potato broth finished with sage
Roulade of chicken roasted in Parma ham, wild mushroom and spinach farce, puff pastry trellis, buttered potato fondant and sage glazed chantenay carrots
Seared sirloin steak, beef dripping potato fondant, tenderstem broccoli and sauce Diane £7.50 supplement
Individual nut roast and wild mushroom wellington, spinach, herb crepe wrap, puff pastry trellis and vegetable gravy (vgn)
Risotto of asparagus, wild mushrooms, truffle oil, crispy egg and parmesan tuille (v)

Pan seared bream fillet, tagliatelle with saffron cream and clams, shredded crispy fennel
French trimmed pork chop, crispy potato terrine, roasted apple compote, creamed spinach
Local line caught cod fillet in a crisp beer batter, pea puree, tartar sauce, lemon and chunky chips
Homemade stacked burger, Brighton Blue cheese, crispy bacon, dill pickle, ketchup, brioche bun and chunky chips
Cauliflower, mixed bean and spinach curry served with pilau rice, flatbread, onion bhaji, sag aloo and baby poppadom (vgn)
Moving Mountains vegan burger, fanned avocado, brioche bun, dill pickle, ketchup and chunky chips (vgn)

SIDES

Buttered new potatoes, French fries, chunky chips or mash £4.50
Cauliflower cheese, vintage cheddar £4.50

Green beans and shallots £3.95
Buttered chantenay carrots £3.95

Tenderstem broccoli, pumpkin seeds and almonds £4.25
Mixed salad £4.95

Spinach, shallots, nutmeg and butter or cream £4.25
Green salad £4.95

24 HOURS NOTICE

Minimum of two or more people sharing other than lobster dish (not available on Sunday)

Chateaubriand, roasted chateau potatoes, medley of root vegetables
£40.00 supplement

Beef Wellington, truffle mash, medley of root vegetables
£40.00 supplement

Mixed seafood platter with lobster, oysters, crevettes, clams, mussels, crab
£60.00 supplement

Grilled lobster salad, thermidor or garlic butter with French fries
£20.00 per person supplement

DESSERTS

Lemon creme brulee, pistachio macaron, pistachio ice cream
Knickerbocker glory sundae: lemon curd brulee ice cream, peach compote strawberry marshmallow ice cream, vanilla bean and shortbread ice cream, whipped cream, sugar strands, wafer
Selection of homemade ice creams and vegan ice creams, flavours on request
Warm chocolate orange brownie, orange swirl ice cream, edible soil and chocolate crisp (vgn)

Sticky fig pudding with salted caramel ice cream, caramel sauce, ginger and praline crumble
Caramelised apple and rhubarb posh trifle, crumble ice cream, vanilla custard whip
Hot crepes Suzette with orange butter, Grand Marnier served with clotted cream or vanilla ice cream
Chocolate torte, bitter raspberry and rosemary compote, raspberry ice cream (vgn)

CHEESE BOARD

Traditional cheese board (Brie, Stilton and Cheddar) with biscuits and grapes
Selection of Sussex cheeses with biscuits, grapes and trimmings, please ask your server for selection £2.50 supplement

Royal Colombian blend filter coffee & chocolate petit fours
Tea and infusions available

TWO COURSES £30.00

THREE COURSES £40.00

Please always inform your server of any allergies or intolerances before placing your order
We believe that all gratuities are at the customer's discretion and are shared equally between the whole team.

Allergen data is held on each of our dish ingredients. Please ask if you require a copy
We do not apply a service charge.

We believe that all gratuities are at the customer's discretion and are shared equally between the whole team.



Scan for allergy information