

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

White bean and wild mushroom soup, toasted almonds and truffle oil (vgn)

Pressed ham hock, roasted pear puree, caramelised apples and hazelnuts, toasted brioche

Scottish smoked and roasted fish cake, poached barn egg, tarragon butter sauce and shredded scallions

Salad of goats cheese mousse, melon salsa, figs, toasted pumpkin seeds and rocket

Crab, avocado and crayfish tail stack, mango and shallot salsa

Mussels with white wine, garlic, shallots, parsley and cream, crusty bread

Pan seared scallops, puy lentils, roasted tomato fondue, dried roe powder, crisp pancetta

Curried cauliflower and apple pithivier, toasted almonds and onion seeds (vgn)

ENTREES

Pan seared lamb rump, garlic and herb spatzle, roasted cobnuts and rosemary, glazed chantenay carrots £5.00 supplement

Roasted salmon fillet, sweetcorn and clam chowder, sauteed samphire

Roulade of chicken roasted in Parma ham, old English farce, toasted chestnuts, buttered fondant and a sage and cranberry jus

Slow cooked feather blade of beef, wild mushrooms, candied shallots, crisp pancetta, red wine sauce

Individual nut roast and wild mushroom wellington, spinach, herb crepe wrap, puff pastry trellis and vegetable gravy(vgn)

Risotto of winter vegetables, crispy egg and parmesan tuille (v)

Pan seared sea bream fillet, roasted fennel, fondant potato, crevettes and saffron cream

Slow cooked pork belly, spiced red cabbage, black pudding and apple crumble, mustard mash

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

Baked gnocchi with butternut squash, sage and chestnuts (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

Tender stem 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 and crab £60.00 supplement

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

DESSERTS

Terry's chocolate orange torte, Drambuie and praline ice cream, crumbled honeycomb

Espresso creme brulee trio with coffee jelly cubes, chocolate soil, garnished with roasted coffee beans and a Florentine shard

Caramelised rice pudding with honey and winter spiced fruits and pistachios, mulled wine ice cream

Selection of homemade ice creams and vegan ice creams, flavours on request

Warm chocolate and cherry brownie, cherry ice cream, edible soil and chocolate crisp (vgn)

Glazed winter fruits and marzipan frangipane tart, candied nuts, warm rum sauce and ginger ice cream

Autumnal sundae: buttered pecan, spiced apple & shortbread and candied pear & hazelnut ice creams with Chantilly, spiced syrup and chocolate shavings with a sugar disc

Hot crepes Suzette with orange butter, Grand Marnier served with clotted cream or vanilla ice cream

Raspberry swirl cheesecake with raspberry ice cream, bitter raspberry coulis and a sugar disc (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



TWO COURSES £27.00

THREE COURSES £37.00

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.

Allergen data is held on each of our dish ingredients. Please ask if you require a copy.
Many of our dishes are adaptable to suit dietary needs.