

Langham Restaurant Menu

Soup of the day

Pan seared scallops, pea cream, cider apples, smoked bacon
Crab, avocado and crayfish tail stack, mango and shallot salsa
Caramelised goat's cheese, shallot tart, figs and pear puree
Warm Scotch egg, radish and apple salad, spiced brown sauce
Mussels with white wine, cream, garlic, parsley, crusty bread

Supreme of chicken, pressed leg, sage mash, wild mushrooms and brandy cream
Pan seared lamb rump, confit shoulder shepherd's pie, roasted hispi cabbage
Roast salmon, tagliatelle, crayfish, dill and champagne cream sauce
Slow cooked pork belly, Savoy and sultanas, brandy apple, potato terrine
Wild mushroom and sage risotto (V)
Homemade stacked beef burger, Brighton blue, crispy bacon, dill pickle,
Langham ketchup, brioche bun and chunky chips
Moving mountains vegan burger with fanned avocado in a brioche bun
with chunky chips, dill pickle and Langham ketchup (Vg)
Local line caught cod fillet in a crisp beer batter served with pea puree,
tartar sauce, lemon and chunky chips

Caramelised apple and plum cheesecake, blackberry crumble ice cream
Langham sundae: caramelised apple, rhubarb & custard and blackberry crumble
ice creams, pastry shards, apple crisps, custard whip and crumble
Apple and cherry crumble tart with vanilla ice cream and sauce anglaise
Hot crêpes Suzette with orange butter and Grand Marnier served with
homemade vanilla ice cream or clotted cream
Selection of Sussex cheeses with biscuits, grapes and trimmings
Selection of homemade ice creams please ask your server for available flavours

Royal Colombian blend filter coffee and homemade chocolates
Selection of teas and infusions available

TWO COURSES £25.00 THREE COURSES £35.00

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 your server should you require any more details.