

Langham Sunday Lunch

STARTERS

Roasted butternut squash and rosemary soup, smoked wild mushrooms (V)
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 (V)
Risotto nero with sesame crusted salmon, vanilla, scallion and parmesan tuille
Warm Scotch egg, radish and apple salad, spiced brown sauce
Mussels with white wine, cream, garlic, parsley, crusty bread

FROM THE TROLLEY

Roast sirloin of locally farmed beef served with Yorkshire pudding, creamed horseradish sauce and natural pan gravy

MAINS

Supreme of chicken, pressed leg, 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
Pan seared haddock, saffron rice, crispy egg, curry sauce
Slow cooked pork belly, Savoy and sultanas, brandy apple
Wild mushroom and sage risotto (V)

SIDE ORDERS

Roast King Edward potatoes with herbs
Buttered new potatoes | Honey roasted carrots and parsnips
Cauliflower with vintage Cheddar sauce | Fine beans with sautéed shallots

GRIDDLE

Homemade stacked beef burger, Brighton Blue cheese, 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 and Langham ketchup (Vg)

DESSERTS

Chocolate, hazelnut crème, praline choux, hazel leaf, caramel sauce
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
Warm banana cake, toffee ice cream, praline, toasted meringue, caramelised banana, sesame seeds
Selection of homemade ice creams (please ask your server for available flavours)

FROM THE FLAMBÉ TROLLEY

Hot crêpes Suzette with orange butter and Grand Marnier served with homemade vanilla ice cream or clotted cream

FROM THE CHEESE TROLLEY

A selection of Sussex cheeses with biscuits, grapes and trimmings

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

TWO COURSES £25.00 THREE COURSES £35.00

including a complimentary glass of Prosecco

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.