

Langham Sunday Lunch

STARTERS

Tom Yum, crispy pork belly, king prawn and apple croquette
Crab, avocado and crayfish stack, mango and shallot salsa
Confit honey roasted ham hock, poached egg, puff pastry and hollandaise sauce
Moules Mariniere, garlic, parsley, white wine and cream
Pressed melon gateau, rhubarb, pink gin sorbet, pomegranate (V)
Springs smoked salmon, smoked sea salt focaccia, baby watercress, preserved lemon and cucumber
Charred goat's cheese tart, banana shallots, walnuts and grapes (V)
Mackerel, tomato syrup, tomato pearls, sweet and sour beets, watercress

FROM THE TROLLEY

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

MAINS

Lamb rump roasted with garlic cloves, rosemary, hazelnuts and kale
Pan seared cod steak wrapped in Parma ham, sweetcorn and shellfish chowder
Duo of pork, tenderloin in streaky bacon, confit belly of pork, apple tart red cabbage
Supreme of chicken, wild mushrooms, leeks, sprouts, chestnuts and pancetta
Risotto of wild fungi, garden peas, crispy sage and parmesan tuilles (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 sauteed shallots

GRIDDLE

Homemade stacked burger, Brighton blue cheese, crispy bacon, homemade ketchup, brioche bun and chunky chips
Moving Mountains vegan burger with fan of avocado in a brioche bun with chunky chips and homemade ketchup (V)

DESSERTS

Caramelised pecan pudding served with rum infused crème anglaise and buttered pecan ice cream
Tiramisu cheesecake with coffee liqueur, mascarpone crème and ladyfingers, served with chocolate flakes
Melting chocolate rocher and hazelnut torte, with smoked sea salt hazelnut sponge praline ice cream and hot chocolate liquor sauce
Mint Aero Baked Alaska: chocolate sponge, mint chip ice cream, toasted meringue and mint Aero bits with a peppermint chocolate syrup
Langham sundae: cinnamon apple ice cream, buttered pecan and whiskey toffee ice cream, salted caramel sauce, caramelised crumble, whipped cream and apple crisps
Trio of ice creams

FROM THE FLAMBÉ TROLLEY

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

FROM THE CHEESE TROLLEY

A selection of local produced and award-winning cheeses ~ please ask for the menu

Royal Colombian blend filter coffee & mints
Tea and infusions available

TWO COURSES £23.00 THREE COURSES £30.00
including a complimentary glass of Prosecco

Allergen data is held on each of our dish ingredients. Please ask your server should you require any more details.