

# Langham Restaurant Menu

Garden pea and wild garlic soup

Smoked salmon, charcoal and smoked sea salt bread, sweet pickled beets

Spiced crab cake, shredded scallions and sweetcorn cream

Compressed honey roasted ham hock, pineapple and pink peppercorns, fried quail egg, potato dressing

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

Double baked Sussex Marble cheese soufflé, date and apple chutney

Lobster and salmon ravioli, shaved asparagus, parmesan and truffle glaze, seasoned rocket

Moules mariniere, garlic, white wine, double cream and parsley, toasted focaccia bread

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Roulade of chicken, truffle mushrooms, spinach, Parma ham, cassoulet of beans,  
and an asparagus and thyme sauce

Whole Cornish sole, potato fondant, prawn, spinach and a champagne glazed sauce

Pan seared lamb rump, garlic gnocchi, roasted banana shallots, carrots and cracked hazelnuts

Pollock steak, pancetta, flat parsley, crispy capers, crisp potato barrels, pea cream

Sussex belly pork, smoked bacon wrapped medallion, mustard glazed kidney, black pudding bonbon,  
parsley mash, roasted apple and cider

Risotto of bubble and squeak with crispy egg and parmesan biscuit (V)

Homemade stacked beef burger with 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, dill pickle and Langham ketchup (V)

Locally line caught cod fillet in a crisp beer batter, served with pea puree,  
tartar sauce, lemon and chunky chips

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Warm carrot cake, walnuts and raisins, cream cheese frosting ice cream, caramelised carrots,  
spiced crumble and stem ginger

Chocolate and hazelnut mousse, hazelnut sable, bubble tuille, brandied cherries, cherry gel

Spiced rum panna cotta, pineapple and pink peppercorn compote, pineapple flower,  
spiced crumb, coconut syrup

Langham doughnut sundae: lemon & blueberry doughnut, Boston cream chocolate and  
vanilla & strawberries and cream ice creams, mini filled doughnuts

English tart, apple calvados and sultana, set English custard, rhubarb, burnt vanilla ice cream

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

Selection of Sussex cheeses with biscuits and grapes

Selection of homemade ice creams (please ask your server for today's flavours)

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Royal Colombian blend filter coffee and mints

Tea and infusions available

**TWO COURSES £23.00 THREE COURSES £30.00**

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