

Langham Restaurant Menu

Roasted tomato, red pepper and rosemary soup

Pan seared scallops, tomato fondue, smoked bacon and puy lentils

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

Beetroot tartar, goats cheese whip, walnut and grape crumble, candied fig

Ham hock and smoked chicken terrine, pear and nut chutney, toasted brioche

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

Chicken, confit leg, sage and onion crust, roasted celeriac puree and chateau potato

Pan seared lamb rump, roast shallot, confit leeks and pressed potato terrine

Roast fillet of salmon with a garden vegetable and pearl barley broth

Fillet of pork, streaky bacon, apple and almond crumble, braised red cabbage, herb mash

Seared sea bream, roasted fennel, crayfish and saffron cream

Bubble and squeak risotto, crispy egg, parmesan and thyme

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

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

Individual sticky toffee pudding with a rich toffee sauce and vanilla bean ice cream

English custard mousse tart, vanilla poached pear, rhubarb, raspberry ice cream
and crumble

Vanilla panna cotta, apple and blackberry compote, sweet pastry shard

Langham sundae: Butterscotch and hazelnut, mocha and banoffee ice creams,

Chantilly cream, chocolate shavings, praline and pastry shard

Hot crepes 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 £26.00 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 your server should you require any more details.