

Langham Menu

APPETISERS

Olives marinated with sun blushed tomatoes, garlic slithers, oregano and marjoram
£3.75 supplement

Selection of honey and rosemary roasted mixed nuts, sea salt and cracked black pepper
£3.75 supplement

Bread selection with sea salt butter, herb butter, olive oil and balsamic
£4.00 supplement

STARTERS

Minestrone soup with vegetables, garden herbs, heirloom tomatoes and pasta (vgn)

Pressed ham hock, pickled apple and pear, mustard grain mayo, hazelnuts and toasted brioche

Home cured salmon in Brighton Gin, mango and fennel salad, hint of chilli £2.50 supplement

Pan seared scallops, puy lentils, tomato fondue, rosemary and smoked sea salt, crisp pancetta

Candy beetroot tartar, ash goats cheese, candied fig, pear and hazelnut dressing

Crab, avocado and crayfish tail stack, mango and shallot salsa
Mussels with white wine, garlic, shallots, parsley and cream, crusty bread

Warm asparagus salad, confit wild mushrooms, rocket, balsamic pearls and shaved parmesan

Steak tartar, egg yolk, capers, gherkins, shallots and melba toast, French mustard mayonnaise £5.00 supplement

Pan seared tofu, tempura scallions with a peanut, chilli and coriander dressing (vgn)

ENTREES

Pan seared lamb rump, herb crust, butter roasted potato, glazed chantenay carrots, redcurrant jus £5.00 supplement

Roasted salmon fillet, saffron linguini, sauteed samphire, shellfish bouillabaisse

Breast of chicken, tarragon mash, asparagus and wild mushroom cream

Griddled 21 day matured rib eye steak, chimichurri, chunky chips, portabello mushroom and slow cooked tomato £7.50 supplement

Individual nut roast and wild mushroom wellington, spinach, herb crepe wrap, puff pastry trellis and vegetable gravy(vgn)

Risotto of garden peas, watercress and sun blushed cherry tomatoes, ash griddled goats cheese (v)

Pan seared sea bream fillet, roasted courgettes, sun blushed tomatoes, tarragon potatoes, Mediterranean butter sauce

Slow cooked pork belly, Chinese five spice, steamed pak choi, scallions, spiced roasted pear, sweet chilli jus

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

Homemade stacked burger, Brighton Blue cheese, crispy bacon, dill pickle, ketchup, brioche bun and chunky chips

Baked gnocchi with a creamy mushroom and spinach sauce (vgn)

Moving Mountains vegan burger, fanned avocado, brioche bun, dill pickle, ketchup and chunky chips (vgn)

SIDES

Buttered new potatoes, French fries, chunky chips or mash £4.50

Cauliflower cheese, vintage cheddar £4.50

Green beans and shallots £3.95

Buttered chantenay carrots £3.95

Tenderstem broccoli, pumpkin seeds and almonds £4.25

Mixed salad £4.95

Spinach, shallots, nutmeg and butter or cream £4.25

Green salad £4.95

24 HOURS NOTICE

Minimum of two or more people sharing other than lobster dish (not available on Sunday)

Chateaubriand, roasted chateau potatoes, medley of root vegetables £40.00 supplement

Beef Wellington, truffle mash, medley of root vegetables £40.00 supplement

Mixed seafood platter with lobster, oysters, crevettes, clams, mussels, crab £60.00 supplement

Grilled lobster salad, thermidor or garlic butter with French fries £20.00 per person supplement

DESSERTS

Classic French glazed lemon tart, meringue crumble, raspberry ice cream

Vanilla panna cotta, blueberry compote, white chocolate soil

Sticky toffee and apple compote pudding, toffee sauce and ginger ice cream

Selection of homemade ice creams and vegan ice creams, flavours on request

Warm chocolate and raspberry brownie, raspberry ice cream, edible soil and chocolate crisp (vgn)

Rhubarb and strawberry fraisier, macaron and an elderflower syrup

Individual tiramisu, hot espresso and chocolate shot, melting chocolate disc

New season sundae: lemon meringue, raspberry and strawberry & elderflower ice creams, custard whip, macaron and meringue crumble

Hot crepes Suzette with orange butter, Grand Marnier served with clotted cream or vanilla ice cream

Sticky toffee cheesecake, caramel swirl ice cream (vgn)

CHEESE BOARD

Traditional cheese board (Brie, Stilton and Cheddar) with biscuits and grapes

Selection of Sussex cheeses with biscuits, grapes and trimmings, please ask your server for selection £4.50 supplement



TWO COURSES £27.00

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 if you require a copy.

Many of our dishes are adaptable to suit dietary needs.