

Langham Sunday Lunch

STARTERS

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

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

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

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

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

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

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

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

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 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

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)

FROM THE TROLLEY

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

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

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 fraiser, 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

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



Royal Colombian blend filter coffee & homemade chocolates

Tea and infusions available

TWO COURSES £28.00

THREE COURSES £38.00

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 a copy.

Many of our dishes are adaptable to suit dietary needs.