

APPETISERS

Warm rosemary focaccia with whipped squash butter and sea salt £4.50 supplement	Ham hock and goats cheese croquettes with spiced apple ketchup £5.25 supplement	Marinated olives with sun-blushed tomatoes, garlic slivers, oregano, and thyme £4.25 supplement
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STARTERS

- Roasted pumpkin and chestnut velouté with sage oil, toasted seeds, and aged Parmesan crisp
- Pressed ham hock and smoked chicken terrine with apple and ale chutney, pickled autumn vegetables, and toasted sourdough
- Warm Sussex blue cheese tart with caramelised onion, pear, walnut and dressed bitter leaves
- Cured beetroot salmon with horseradish crème fraîche, pickled cucumber, rye crumb, and dill oil
- Pan-seared scallops with cauliflower purée, pancetta crumb, burnt apple, hazelnut, and cider reduction

ENTREES

- Fillet of cod with brown shrimp butter, crushed Ratte potatoes, sea vegetables and lemon verbena beurre blanc
- Roast breast of chicken with confit leg bonbon, wild mushroom fricassée, fondant potato and Madeira jus
- Pan-roasted bream with saffron potatoes, braised fennel, mussels and shellfish cream
- Slow-braised pork belly with black pudding, celeriac purée, cider-braised cabbage, crackling and apple jus
- Autumn squash, spinach and ricotta pithivier with buttered greens, roasted roots and thyme cream sauce

SIDES

Buttered new potatoes, French fries, chunky chips, or mash £4.75	Green beans with shallots and toasted almonds £4.50	Tender stem broccoli with pumpkin seeds and brown butter £4.75	Creamed spinach with shallots and nutmeg £4.25
Cauliflower cheese, vintage Cheddar £4.95	Maple-roasted carrots and parsnips £4.75	Mixed salad £4.95	Buttered savoy cabbage with bacon £4.75

24 HOURS NOTICE

Minimum of two or more people sharing other than lobster dish

Chateaubriand with roasted chateau potatoes, glazed root vegetables, and red wine jus £40.00 supplement	Beef Wellington with truffle mash, autumn greens, and Madeira sauce £40.00 supplement	Mixed seafood platter with lobster, oysters, crevettes, clams, mussels, and crab £60.00 supplement	Grilled lobster salad, Thermidor, or garlic butter with French fries £20.00 per person supplement
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Scan for allergy information

TWO COURSES £32.00

THREE COURSES £44.00

Please always inform your server of any allergies or intolerances before placing your order
Many of our dishes are adaptable to suit dietary needs. Please ask your server.

Our team work hard to make your visit as enjoyable as possible.
To recognise their service, a discretionary 10% service charge will be added to your bill.

DESSERTS

Rum-poached pear and frangipane tart with honey-cinnamon glaze and rum and raisin ice cream

Blueberry panna cotta with red wine-poached plums, meringue shards, vanilla macaron and burnt butter crumble

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

Vanilla cheesecake with blackberry compote, blackberry gel, leaf tuile and garden flowers

Langham chocolate orange sundae

Orange swirl, chocolate brownie and Grand Marnier ice creams with chocolate orange drizzle,
chocolate soil and candied orange

CHEESE BOARD

A selection of traditional and local Sussex cheeses served with biscuits, grapes, chutney and seasonal trimmings. Please
choose three and ask your server for today's selection

SPECIALTY COFFEES AND TEAS

Espresso	£3.60
Double Espresso	£4.40
Americano	£4.40
Cafetiere	£4.60
Cappuccino or Latte	£4.60
Flat White	£4.40
Mocha Coffee	£4.70
Iced Coffee	£5.70
Hot Chocolate	£4.60
Tea and Tea Infusions	£4.40
Liqueur Coffee	£9.50

WHISKEY

Bells	40.0%	£3.50
Famous Grouse	40.0%	£4.20
Jameson	40.0%	£4.00
Jack Daniels	40.0%	£4.50

SINGLE MALTS

Glenmorangie	40.0%	£4.60
Laphroaig	40.0%	£3.80
Glenfiddich	40.0%	£3.80
Isle of Jura	40.0%	£4.20
Dalmore	40.0%	£4.25

BRANDY

Courvoisier VS	40.0%	£4.80
Remy Martin 1738	40.0%	£5.90
Armagnac	42.0%	£3.70
Courvoisier XO	40.0%	£11.00
Remy Martin XO	40.0%	£12.00

RUM

Bacardi	37.5%	£3.80
Captain Morgan	40.0%	£3.80
Morgan's Spice	35.0%	£3.80
Kraken	40.0%	£4.35

LIQUEURS

Baileys (50ml)	17.0%	£4.80
Grand Marnier	40.0%	£4.30
Tia Maria	20.0%	£4.30
Cointreau/ Drambuie	40.0%	£4.30
Amaretto	28.0%	£4.30
Southern Comfort	35.0%	£4.30

PORT & SHERRY

Sherry	17.5%	£4.20
Cockburns Tawny Port	20.0%	£5.60
Cockburns Ruby Port	20.0%	£5.60



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LANGHAM

RESTAURANT & CONSERVATORY

VEGETARIAN & VEGAN

APPETISERS

Warm rosemary focaccia with
whipped squash butter
and sea salt
£4.50 supplement

Marinated olives with sun-
blushed tomatoes, garlic
slivers, oregano, and thyme
£4.25 supplement

STARTERS

Roasted pumpkin and chestnut velouté with
sage oil, toasted pumpkin seeds and aged
Parmesan crisp (v)

Warm beetroot, apple and walnut salad with
whipped goat's cheese, pickled shallots, and
cider dressing (v)

Wild mushroom and tarragon tartlet with
celeriac purée, crispy leeks, and truffle dressing
(vegan)

ENTREES

Autumn squash, spinach and ricotta pithivier with
buttered greens, roasted roots, and thyme cream
sauce (v)

Roasted cauliflower steak with curried golden
raisin dressing, cauliflower purée, toasted
almonds, and coriander oil (vegan)

Pumpkin, wild mushroom and pearl barley risotto
with roasted chestnuts, crispy sage, aged
Parmesan, and autumn herb oil (vegan)

SIDES

Buttered new potatoes,
French fries, chunky chips, or
mash **£4.75**

Green beans with shallots
and toasted almonds
£4.50

Tender stem broccoli
with pumpkin seeds and
brown butter **£4.75**

Creamed spinach with
shallots and nutmeg
£4.25

Cauliflower cheese, vintage
Cheddar **£4.95**

Maple-roasted carrots and
parsnips **£4.75**

Mixed salad **£4.95**

Buttered savoy cabbage
with bacon **£4.75**

DESSERTS

Chocolate caramel apple brownie, spiced apple ice cream, chocolate caramel drizzle (vegan)

Tiramisu, with a chocolate and Kahlua sauce

CHEESE BOARD

A selection of your traditional and local Sussex cheese served with biscuits, grapes and trimmings.
Please pick three and ask your servers for today's choices



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LANGHAM HOTEL
EASTBOURNE
EST. 1913