

LANGHAM

RESTAURANT & CONSERVATORY

SUNDAY ROAST

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

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 fraiche, 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, sea vegetables and lemon verbena beurre Blanc

Roast breast of chicken with confit leg bonbon, wild mushroom fricassee and Madeira jus

Pan-roasted bream, 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

FROM THE TROLLEY

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

Roast leg of South Downs lamb served with minted 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

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 (GF)

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



Scan for allergy information

TWO COURSES £34.00

THREE COURSES £46.00

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.

LANGHAM HOTEL
EASTBOURNE
EST. 1913

LANGHAM

RESTAURANT & CONSERVATORY

SUNDAY 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/GF)

Tiramisu, with a chocolate and Kahlua sauce (GF)

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