

Langham Menu

APPETISERS

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

Ham hock and goats cheese croquettes with spiced apple
£4.75 supplement

Dough balls with a rich garlic butter dip and a wild mushroom and truffle butter
£4.50 supplement

STARTERS

Spinach and watercress soup with toasted peppered almonds (vgn)
Chicken, leek and black pudding galantine, fig chutney, toasted hazelnuts
Posh prawn cocktail with peeled prawns, crevettes, pickled smoked cucumbers, Marie Rose and granary crisp
Griddled vegetable terrine with smoked goats cheese, toasted focaccia, tomato chutney

Crab, avocado and crayfish tail stack, mango and shallot salsa
Mussels with white wine, garlic, shallots, parsley and cream, crusty bread
Pan seared scallops, garden pea veloute, samphire, pancetta, sage and scallop roe powder
Heritage tomatoes, burrata cheese, tomato consommé, basil oil

ENTREES

Pan seared lamb rump, garden mint crust, pea purée, hazelnut crumble and a red currant jus £5.00 supplement
Roasted pollock grenobloise, capers, gherkins, lemon, croutons and beurre noisette, cauliflower purée, new potatoes
Slow cooked belly pork, roasted fennel and apples, herb pomme purée
Seared fillet steak, braised carrots, wild mushrooms, herb pomme purée, curly kale £7.50 supplement
Individual nut roast and wild mushroom wellington, spinach, herb crepe wrap, puff pastry trellis and vegetable gravy (vgn)
Tomato and mozzarella arancini, ratatouille, tomato ragu, basil and parmesan tuiles (v)
Moving Mountains vegan burger, fanned avocado, brioche bun, dill pickle and chunky chips, ketchup (vgn)

Pan seared salmon fillet, potato cake, poached egg, tomato and tarragon hollandaise, tender stem broccoli
Poulet Breton, cider apples, crème fraiche, pomme purée and courgettes
Seared Gressingham duck breast, confit leg bonbons, almond croquette and a cherry jus
Local line caught cod fillet in a crisp beer batter, pea puree, tartar sauce, lemon and chunky chips
Homemade stacked burger, Brighton Blue, crispy bacon, dill pickle, apple ketchup, brioche bun and chunky chips
Seared sea bass marinière with fennel, shellfish and sauce Normande

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

Kiwi and apple delice, honeycomb and blossom ice cream, apple gel and ginger crumb
Lemon posset with a blueberry compote, candied zest and langue de chat
Selection of homemade ice creams and vegan ice creams, flavours on request
Chocolate mint and raspberry fondant with raspberry gel, cherry swirl ice cream, raspberry compote and garden flowers (vgn/gf)
(please allow 15 mins)

Strawberry and apricot frangipane tart, apricot yoghurt ice cream, lemon balm sable
Caramelised summer berry filo, lemon curd and mint ice cream, vanilla sauce
Hot crepes Suzette with orange butter, Grand Marnier served with clotted cream or vanilla ice cream
Poached peaches and apple, Sauvignon Blanc and elderflower trifle (vgn/gf)

Langham sundae with mocha ice cream, Baileys ice cream, honeycomb blossom ice cream, vanilla whip, caramel cream profiterole and chocolate soil

CHEESE BOARD

Choose three from a selection of traditional and local Sussex cheeses served with biscuits, grapes and trimmings
Please ask your server for today's choices

Royal Colombian blend filter coffee & homemade chocolate
English Breakfast Tea, Earl Grey and infusions available



Scan for allergy information

TWO COURSES £32.00

THREE COURSES £44.00

We do not apply a service charge.
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.
Allergen data is held on each of our dish ingredients. Please ask if you require a copy.
Many of our dishes are suitable for vegetarians. 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.