

# Langham Restaurant Menu

Asparagus and wild garlic soup

Gin and saffron cured salmon, herb blinis, shallot dressing and keta caviar

Crab, avocado and crayfish tail stack, mango and shallot salsa

Langham goats curd, heritage tomatoes, figs, beetroot and thyme bread

Pan seared scallops, black pudding, tomato fondue, crisp pancetta

Guinea fowl and ham hock terrine, orange caramelised chicory and toasted grains

Mussels with white wine, cream, garlic, basil and tomato, focaccia bread

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Supreme of corn fed chicken, leeks, gnocchi and wild mushrooms

Pan seared lamb rump, confit lamb, apricot and almond crust, Savoy cabbage, potato terrine

Roast salmon, romanesco cauliflower puree, smoked apple, sage and Jersey potatoes

Slow cooked pork cheek croquette, pork fillet, mustard mash, carrots, kale and pear

Tomato and basil risotto, medley of Mediterranean vegetables, finished with parmesan (V)

Homemade stacked beef burger, Brighton blue, crispy bacon, dill pickle, Langham ketchup, brioche bun and chunky chips

Moving Mountains vegan burger with fanned avocado in a brioche bun with chunky chips, dill pickle and Langham ketchup (Vg)

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

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Tonka bean mascarpone parfait, sable ring, bitter chocolate roll, star anise mousseline, popcorn crumbs, whisky gel

Blood orange posset, honey jelly, whipped coconut cream, olive oil chiffon cake, cranberry crispy tuille

Langham Seaside sundae: vanilla milkshake syrup, chocolate flake, strawberry swirl and cinnamon doughnut ice creams, whip, milk chocolate flake shavings, mini cinnamon doughnut and pulled sugar curls

Almandine crunch, poached rhubarb, rhubarb ice cream quenelle, lemon meringue stars, burnt butter custard, strawberry jam, lime powder

Hot crepe suzette with orange butter and Grand Marnier served with homemade vanilla ice cream or clotted cream

Selection of Sussex cheeses with biscuits, grapes and trimmings

Selection of homemade ice creams (please ask your server for available flavours)

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Royal Colombian blend filter coffee and homemade chocolates

Selection of teas and infusions available

**TWO COURSES £25.00    THREE COURSES £35.00**

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 your server should you require any more details.*