**Langham Dinner Menu**

Smoked haddock and cheddar cheese croquettes, sweetcorn, and scallion velouté

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

Moules Mariniere, garlic, cream, white wine, and parsley

Crispy hens’ egg, Parma ham and asparagus soldiers, parmesan tuille, hollandaise sauce

Local caught mackerel escabeche with garden root vegetables

Marinated melon cocktail with Tiptree raspberry gin and mint macerated raspberries

Smoked salmon pickled and charred cucumber, Granny Smith apples

Pan seared king prawns, sweet chilli dressing and toasted sesame seeds

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Supreme of chicken, leeks, wild mushrooms, and a tarragon cream

Duo of pork, slow cooked belly, seared tenderloin, caramelised apple galette,

blue cheese mash and port jus

Local cod, tempura skin, shellfish broth and lemon herb linguini

Green risotto, asparagus, broad beans, garden peas, chives and pea puree

finished with shaved parmesan

Grilled whole plaice, Pernod braised fennel, new potatoes and heritage tomatoes

finished with butter

**\***Sirloin steak or \*Rib-eye steak sourced from local farms

served with tomato, field mushroom and homemade chunky chips

Homemade stacked beef burger with Brighton Blue cheese, crispy smoked streaky bacon

homemade ketchup, brioche bun and chunky chips

 Moving Mountains vegan burger with fan of avocado in a brioche bun

with chunky chips and homemade ketchup (V)

Locally line caught cod in a crisp beer batter, chunky chips, mushy peas and tartar sauce

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Caramelised pear and hazelnut pudding, vanilla bean ice cream and sauce anglaise

Melting chocolate Jaffa Chocolate truffle torte, orange parfait, chocolate dome,

 hot Grand Marnier caramel

Lemon meringue sundae

Lemon crème brulee, shortbread and gooey meringue ice cream, pastry shards,

meringue shells and bitter raspberry sauce

Flowerpot vanilla bean panna cotta, chocolate soil, edible garden, and lavender biscuits

Selection of homemade ice creams (please ask your server for today’s flavours)

Hot crêpes Suzette with orange butter and Grand Marnier

served with homemade vanilla ice cream or clotted cream

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Royal Colombian blend filter coffee and mints

Tea and infusions available

TWO COURSES £21.00 THREE COURSES £28.00

\* £5.00 SUPPLEMENT

*Allergen data is held on each of our dish ingredients. Please ask your server should you require any more details.*