**Langham Dinner Menu**

Brighton Blue cheese croquettes, butternut squash fondant, radicchio and endive salad, walnut dressing

Salmon and haddock fish cake, crispy scallions and thermidor sauce

Marinated melon cocktail with pomegranate seeds, rhubarb and gin dressing

Smoked salmon, celeriac remoulade, crispy capers, crisp bloomer wafer, lime and fennel dressing

Crab, crayfish and avocado stack with mango and shallot dressing

Moules mariniere with garlic, cream, white wine and parsley

Whitebait in seasoned flour, paprika, lemon and a tartar sauce

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Slow cooked belly pork, braised cabbage, sauteed Brussel sprouts with pancetta and black pudding, apple cider sauce

Supreme of chicken with scallions, wild mushrooms and a truffle infused cream

Local pan seared cod fillet and lobster with linguini aglio olio

Salmon teriyaki with vegetable stir fry and tossed noodles

Individual nut roast and mushroom wellington, spinach and crêpe wrap puff pastry trellis,

vegetable gravy (V)

**\***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 roasted field mushroom, vegan cheese 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

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Warm treacle tart with vanilla ice cream and sauce anglaise

Caramelised pear and walnut chocolate torte, mulled wine syrup

Bitter chocolate and orange crème brulée, gingerbread biscuit

Pina colada sundae

Coconut and lime, white rum and raisin and salt baked pineapple ice creams,

caramelised pineapple syrup, whipped cream and flaked coconut

Trio of ice creams

Selection of cheese and biscuits with sliced pear

Hot crêpes Suzette with orange butter and Grand Marnier

served with homemade vanilla ice cream or clotted cream

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Royal Colombian blend filter coffee and mints

Tea and infusions available

TWO COURSES £18.50 THREE COURSES £26.00

\* £5.00 SUPPLEMENT

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