**Langham Lunch Menu**

Sautéed asparagus, crispy breaded hen’s egg, Parma ham and hollandaise sauce

Salad of tomato, buffalo mozzarella, rocket and balsamic syrup (V)

Crab, crayfish and avocado stack with mango and shallot salsa

Cocktail of melon with strawberry and champagne dressing (V)

Moules marinière with garlic, cream, white wine and parsley

Smoked salmon with pickled apple, lime and fennel salad

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

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Slow cooked belly pork with mustard grain mash, roasted apples and pears and a brandy sauce

Supreme of chicken, wild mushrooms and pancetta cream sauce

Fillet of salmon with dill and tomato concasse cream sauce

Individual farmhouse vegetable trellis pie with a truffle infused cream (V)

Steaks sourced from local farms

**\*** Sirloin steak or \*Rib-eye

served with tomato, field mushroom and homemade chunky chips

Homemade stacked beef burger with blue cheese and bacon served in a brioche bun

with chunky chips and relish

 Moving Mountains vegan burger with avocado and apple relish served in a brioche bun

with chunky chips (V)

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

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Sticky toffee pudding with toffee sauce, vanilla ice cream and vanilla sauce

Lemon and raspberry custard tart with crème brulee ice cream

Fresh fruit platter

Selection of seasonal fruits with clotted cream or homemade vanilla ice cream

Classic desserts sundae

Apple and rhubarb, crème brulée and strawberry cheesecake ice creams,

whipped cream, chocolate straws and spun sugar

Trio of ice creams

Selection of cheese and biscuits, ale chutney and 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 £18.00 THREE COURSES £25.00

\* £5.00 SUPPLEMENT

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