

SOUPS, STARTERS

Brandied lobster bisque · £12 | French onion soup, Beaufort and ground juniper tartine £12

Charcuterie, pickles, toasts · £14 | Roast chicken and tarragon 'rillettes', sourdough · £10

Smoked salmon tartine, crème fraiche, capers, lemon · £16

SALADS

Black quinoa, root vegetables, hazelnuts, mint · £10 | Beetroot, goat's cheese, pecan crumble · £10

Lobster salad, Marie Rose, palm hearts, pink peppercorn · £23 | Hass avocado, toasted seeds, ponzu dressing, shiso leaf · £11

Roast carrot salad, harissa marbled labneh, sumac flatbread, tabbouleh · £9

Niçoise, Kalamata olive, Burford Brown egg, tuna, baby artichokes · £15

'Waldorf', Fourme d' Ambert, Kent apple, endive, crisp bacon, walnuts · £11

Classic romaine Caesar, aged parmesan, garlic croutons · £11 | with crisp blue prawns · £16 | with Cajun 'blackened' chicken · £14

ARTESIAN CLASSICS

The Langham beef burger, streaky bacon, Mayfield cheese, pickled red onion · £19

Sterling burger, foie gras, black truffle remoulade, cos lettuce · £34

The Langham Club, brioche, fried egg, sweet-cure bacon, grilled chicken · £17

Club med, rosemary focaccia, grilled peppers, burrata, green olive paste · £15

'Croque toastie', brevilled brioche pockets, Comté, York ham, béchamel · £11

Three egg Burford Brown omelette 'au choix' · £13

Crisp Dover sole goujons, golden rapeseed tartare sauce · £29

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ALL SERVED WITH FRENCH FRIES AND GREEN SALAD

PASTA, NOODLES

Saffron tagliatelle, artichokes, pine nuts, pied bleu · £15

Wagyu bolgnese, XXL paccheri · £19

Fusilli lunghi, red-wine braised octopus, fennel salami · £17

Stir-fried yakiudon noodles, sweetcorn, shiitake mushrooms, tofu and soy · £18

DESSERTS, CHEESE

Crème brûlée, Armagnac prunes · £8

Praline profiteroles, chocolate sauce, caramelised hazelnuts · £10

Langham chocolate mousseline, croquant, brown sugar sponge · £9

Pistachio slice, cranberry and yoghurt sorbet · £9

Farmhouse cheeses, seasonal selection with condiments · £12