

STARTER

Parsnip Veloute 22

White truffle, crispy sage, roasted chestnut (432 kcal) VE NGCI

Garden Salad 25

36 month aged parmesan, soft boiled egg, croutons, Caesar salad dressing (297 kcal) V
Add grilled Shropshire chicken +6 (145 kcal)

Roasted Heirloom Beetroot, Whipped Goats Curd 20

Toasted freekeh, rocket, sherry vinaigrette (398 kcal) V

The Langham-cured Scottish Smoked Salmon 26

Avruga caviar, chive cream, blinis (532 kcal)

GRILL

The Langham Beefburger 32

Coarse-cut British beef, cheddar, burger sauce, dill pickles, seeded bun (939 kcal)

Aged 'Buccleuch' Beef Fillet 60

Brandy peppercorn sauce, French fries (1015 kcal)

Plant-based Vegan Cheeseburger 30

Spiced mushroom relish, vegan white cheddar (699 kcal) VE

MAINS

Club Sandwich 32

Shropshire chicken, cured bacon, Cornish egg, Hass avocado, vine tomato, iceberg, toasted brioche (1113 kcal)

Isle of Gigha Halibut 37

Leek fondue, winter chanterelle, crispy Jerusalem artichoke (486 kcal) NGCI

Roasted Cornish Lamb Chops 40

Wilted spinach, pomme gratin (930 kcal)

Ravioli of Butternut Squash 36

Pumpkin seed & espelette crumb, crispy sage butter (502 kcal) VE

Supreme of Guinea fowl 34

Sautéed Swiss chard, tarragon & morel sauce, pomme mousseline (786 kcal) NGCI

SIDES 8.50

Buttered Mashed Potatoes (225 kcal), **French Fries** (242 kcal),

Mixed Leaf Salad (112 kcal), **Tenderstem Broccolini** (210 kcal)

VE: VEGAN NGCI: NON GLUTEN CONTAINING INGREDIENT V: VEGETARIAN

DESSERT

Iced Christmas Pudding Parfait 14

Ginger crumble and warm brandy sauce (490 kcs) V

Dow's Quinta do Bonfim, Vintage Port, Portugal, 2015, 33

Mandarin Trifle 14

Mandarin jelly, vanilla custard, whipped cream (116 kcs) VE NGCI

Dorgó Tokaji, Aszú5 Puttonyos, Hungary, 2013, 29

Blackfores 14

Caraibe cream, jivara mousse, bourbon cherries and chantilly (515 kcs)

Château Delmond, Sauternes, Bordeaux, France, 2022, 17

VE: VEGAN **NGCI:** NON GLUTEN CONTAINING INGREDIENT **V:** VEGETARIAN