

PALM COURT

STARTERS

- Brandied lobster bisque — 14
- Chicken liver and foie gras parfait, Madeira jelly, sourdough — 12
- Smoked salmon, crème fraîche, caper berries — 12
- Tuna tartare, green jalapeño, avocado — 14
- Lebanese stuffed courgettes, tabbouleh, lemon dressing — 12
- Caesar salad, Clarence court egg, garlic croutons — 19

MAINS

- Gnocchi, pumpkin and sage cream, Pecorino, toasted seeds — 20
- Burford brown egg omelette, broad bean fricassée — 18
- The Langham beef burger, streaky bacon, Mayfield cheese — 24
- Stuffed chicken leg 'jambonette', polenta, trompettes — 22
- Lamb and saffron biryani, mango chutney, raita — 26

DESSERTS

- Coffee 'Liegeois' — 9
- Exotic fruit pavlova — 9
- Whisky and chocolate choux, Balvenie ice cream — 9
- Selection of fruit and sorbets — 7
- Farmhouse cheeses, seasonal selection with condiments — 14



GRILLS

- 220g Buccleuch Estate beef fillet steak — 42
- 275g Buccleuch Estate beef rib eye — 36
- Loch Duart Salmon 'tournedos' — 29
- Cotswold White chicken supreme — 24
- Catch of the day from the Cornish coast — market price
- Romney Marsh lamb cutlets — 30

SAUCES

- Béarnaise · Green peppercorn
- Red wine sauce · Tomato and basil 'vierge'

SIDE ORDERS — 6 each

- Wilted spinach · Buttery mashed potatoes
- French Fries · Stem broccoli · Oglesfield macaroni cheese
- Hass avocado 'vinaigrette' · Green salad

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
A two hour seating time applies. If you are allergic to any food product, please advise a member of the service team.