

PALM COURT

TODAY'S APERITIFS

Gusbourne Brut Reserve — 19

Perrier-Jouët Grand Brut NV — 21

Asahi — 8,5

Aperol Spritz — 12

Palm Court Royale — 18

STARTERS

Simple, classic roast tomato soup — 13

Chicken liver and foie gras parfait, Madeira jelly, brioche — 12

Star anise cured Cornish mackerel, avocado, mango vierge,
crisp rice noodle — 12

Tuna tartare, green jalapeño, avocado — 14

La latteria burrata, basil pesto, grilled peppers — 15

Caesar salad, garlic & parmesan dressing, Burford brown egg — 19

MAINS

Spinach and ricotta cannelloni, toasted hazelnut, Kalamata olive,
parmesan nage, basil oil — 22

Plant based vegan burger, piquillo pepper relish, saffron emulsion - 22

The Langham beef burger, American cheese, burger sauce,
dill pickle, seeded bun — 24

Braised Lake District lamb, peas, pearl onions, spring carrots — 22

Buttered chicken and saffron rice, mango chutney — 26

SIDE ORDERS — 6 each

Wilted spinach · Buttery mashed potatoes

French Fries · Stem broccoli · Roscoff onion rings

Hass avocado 'vinaigrette' · Green salad

GRILLS

220g Buccleuch Estate beef fillet steak — 42

500g Scottish Buccleuch Estate beef prime rib — 49

Loch Duart Salmon 'tournedos' — 29

Cotswold white chicken escalope — 24

Catch of the day from the Cornish coast — market price

Romney Marsh lamb cutlets — 30

SAUCES

Béarnaise · Green peppercorn

Red wine sauce · Red chilli chimichurri

DESSERTS

Banana cream, vanilla ice and coconut crunch — 9

Strawberries, cream and meringue — 9

Milk chocolate profiteroles, Guanaja chocolate sauce — 9

Selection of fruit and sorbets — 7

Farmhouse cheeses, seasonal selection with condiments — 14

SOMETHING TO FINISH

Red Muscadel, Rietvallei, South Africa 2015 — 9,5

Château Delmond, Sauternes, Bordeaux, France 2013 — 13

Port - Taylor's LBV 2011 — 12

Cognac - Hennessy VS — 15