

## STARTERS, SOUPS AND SALADS

Tomato soup 12 <sup>Ⓥ</sup>  
with basil oil

Roast chicken broth 14  
noodles, fresh herbs

Grilled Cotswold White chicken salad 16/22  
Parmesan, soft boiled egg, croutons  
choice of dressing; honey-mustard, classic caesar, kalamansi citrus

Confit Delica pumpkin 15/21 <sup>Ⓥ</sup>  
roast grains, friseline salad

Crapaudine beetroot salad 15/21 <sup>Ⓥ</sup>  
hazelnut praline, goat's curd, fig marmalade

Scottish smoked salmon 14  
Wooster's sprouted rye bread, chive cream

Tamari-Ginger rice bowl 12/20 <sup>Ⓥ</sup>  
glazed king oyster mushrooms, black rice, edamame, seaweed salad

## SANDWICHES

served with french fries or vegetable crisps

The Langham beef burger 28  
coarse-cut British beef, cheddar, burger sauce, dill pickle, seeded bun

Plant-based vegan cheeseburger 22 <sup>Ⓥ</sup>  
Piquillo pepper slaw, vegan white cheddar

Grilled Cotswold White chicken burger 24  
Mayfield cheese, crispy shallots, harissa sauce

Club sandwich 27  
roast chicken, smoked bacon, fried Cornish egg,  
iceberg lettuce, avocado, vine tomato, toasted brioche

Club Green 25 <sup>Ⓥ</sup>  
hass avocado, marinated peppers, purple basil pesto, rocket, plant-based bacon

## MAIN COURSES

Lamb and saffron biryani 28  
mango chutney, cucumber raita

Mezzi rigatoni pasta 14 <sup>Ⓥ</sup>  
tomato and oregano 'marinara'

Ricotta and spinach tortellini 16 <sup>Ⓥ</sup>  
Woodland mushrooms, Graceburn

Beef ragu 'Bolognese' 18  
XXL paccheri pasta

Isle of Gigha halibut 28  
coco beans, black garlic, chorizo

## FROM THE GRILL

Scottish Loch Duart salmon steak 28  
XL king prawns 5 each  
Grilled lamb chops 32  
Cotswold White chicken escalope 28  
Aged 'Buccleuch' beef rib eye 500G 49

With your choice of sauce  
green peppercorn and Cognac  
red wine and bone marrow jus  
tarragon and cracked pepper béarnaise  
red chilli chimichurri  
lemon, fine herb and arbequina olive oil vierge

## SIDE ORDERS

all 6

French fries  
Sweet potato fries  
Buttered mashed potatoes  
Tenderstem broccolini  
Baby spinach  
Seasonal vegetables

## DESSERTS

all 8

Pear crumble, Vanilla ice cream <sup>Ⓥ</sup>  
Spiced prune sponge, almond cream and fig sorbet <sup>Ⓥ</sup>  
Chocolate Jaffa <sup>Ⓥ</sup>  
Banana and date pudding, pecan crunch and ice cream <sup>Ⓥ</sup>  
Exotic fruit ravioli <sup>Ⓥ</sup>

<sup>Ⓥ</sup> vegetarian <sup>Ⓥ</sup> vegan

If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.