

STARTERS, SOUPS AND SALADS

Tomato soup 12 
with basil oil


Roast chicken broth 14
noodles, fresh herbs

Grilled Cotswold White chicken salad 17/23
Parmesan, soft boiled egg, croutons
choice of dressing; honey-mustard, classic caesar, kalamansi citrus

Confit Delica pumpkin 16/22 
roast grains, friseline salad

Cheltenham beetroot salad 16/22 
hazelnut praline, goat’s curd, fig marmalade


Scottish smoked salmon 16
toasted sourdough bread, chive cream

Tamari-Ginger rice bowl 13/21 
glazed king oyster mushrooms, black rice, edamame, seaweed salad

SANDWICHES

served with french fries, sweet potato 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 
Piquillo pepper slaw, vegan white cheddar

Grilled Cotswold White chicken burger 25
Mayfield cheese, crispy shallots, harissa sauce


Club sandwich 28
roast chicken, smoked bacon, fried Cornish egg,
iceberg lettuce, avocado, vine tomato, toasted brioche

Club Green 26 
hass avocado, marinated peppers, vegan pesto, rocket, plant-based bacon

MAIN COURSES

Lamb and saffron biryani 28
mango chutney, cucumber raita

Mezzi rigatoni pasta 15 
tomato and oregano ‘marinara’

Ricotta and spinach tortellini 16 
Graceburn cheese, woodland mushrooms

Beef ragu ‘Bolognese’ 19
XXL paccheri pasta

FROM THE GRILL

Scottish Loch Duart salmon steak 28
Grilled lamb chops 32
Cotswold White chicken escalope 32
Aged ‘Buccleuch’ beef rib eye 500G 52

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 9

Caramelised coconut, passion fruit sorbet and lightly poached mango
Caraibe and Almond chocolate tart, coffee ice cream and crunch
Cinnamon arancini, apple and ice cream 
Crème fraiche vacherin, figs and port

 vegetarian  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.