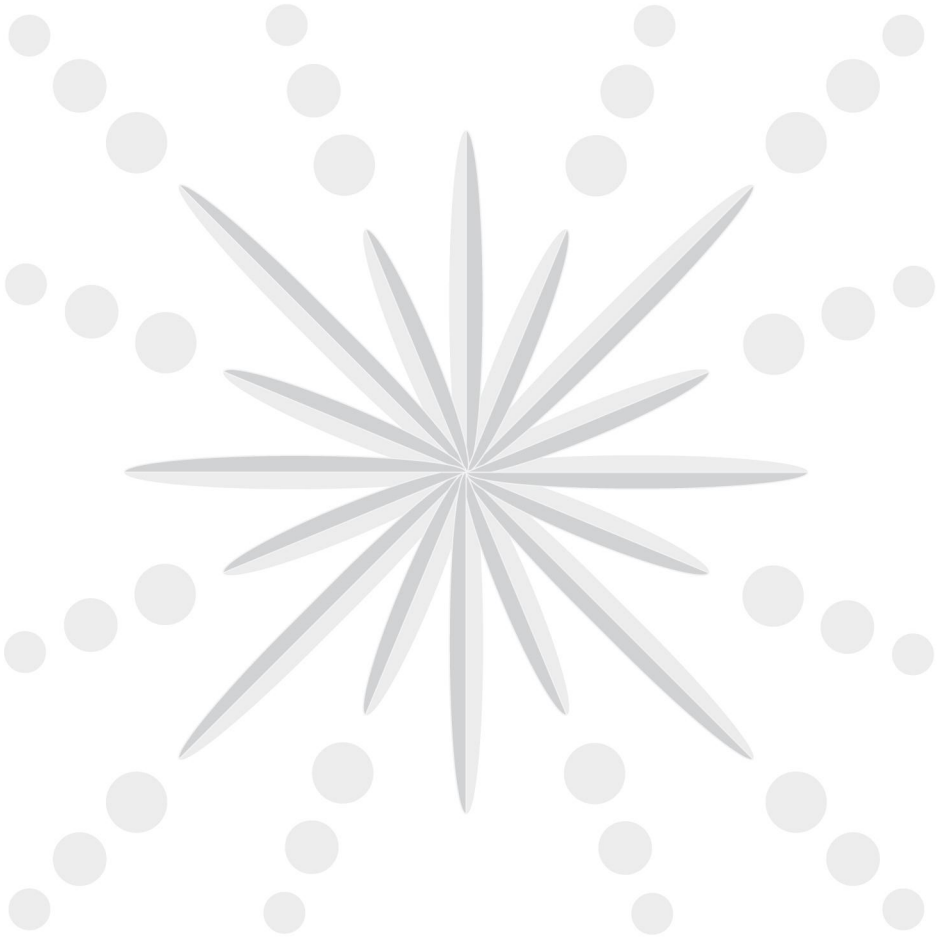


ALL DAY DINING



SELECTION OF HOT & COLD BEVERAGES

SELECTION OF JUICES

Freshly squeezed orange juice	£4.75
Freshly squeezed pink grapefruit juice	£4.75
Fresh pressed Denham apple juice	£4.75
Freshly squeezed cranberry juice	£4.75
Freshly squeezed pineapple juice	£4.75
Freshly squeezed tomato juice	£4.75
Chilled carrot juice	£4.75
Chilled juice of the day	£4.75

SELECTION OF COFFEES

Filter coffee	£5.50
Cappuccino	£4.50
Café latte	£4.50
Espresso	£3.50
Double espresso	£5.00
Hot Chocolate	£5.50

SELECTION OF TEAS AND TISANES

The Langham	£5.50
Palm Court	£5.50
Jasmine Silver Needle with Rosebuds	£5.50
Second Flush Darjeeling	£5.50
Assam	£5.50
Sapphire Earl Grey	£5.50
Japan Style Sencha	£5.50
Jasmine Pearls	£5.50
Silver Needle White Tea	£5.50
Chamomile	£5.50
Peppermint	£5.50
Whole Rosebud	£5.50
Black Currant and Hibiscus	£5.50

A more extensive tea selection is available, please ask your waiter for the current selection.

ALL DAY DINING

STARTERS

Pomodoro tomato, red pepper and pesto soup	£8.50
Spicy corn fed chicken and coriander velouté with ginger wonton	£8.25
Smoked organic Scottish salmon Old England	£16.00
Parma Ham, white balsamic and mango	£12.00

SALADS & SANDWICHES

Classic Blue Fin Tuna Nicoise	£13.00
CP Salad with avocado, tomato and asparagus	£14.00
Classic Caesar Salad	10.00
with corn fed chicken	£13.50
with Tiger prawns and avocado	£15.00
Confit duck salad with saladise potatoes	£14.50
Crotin goats cheese, poached pear, chicory and walnut salad	£14.00
100% pure Angus beef burger with hand cut chips	£16.00
Croque Madame - baked chicken, Gruyère cheese with fried free range egg	£15.50
Croque Monsieur ham and Gruyère cheese	£15.50
CP Club with corn fed chicken, and hand cut chips	£14.75
Baked Ruben on rye pastrami, sauerkraut, Savora mustard and Montgomery cheddar	£14.50
Angus beef steak sandwich with Pomodoro tomatoes, onion rings and iceberg lettuce	£ 16.50

All sandwiches served on either bloomer, rye bread or sliced white and brown bread.

MAIN

Pink Paris mushroom risotto	£16.75
Deep fried plaice fillets and chips with mushy peas	£17.00
Seared Scottish Salmon, spring onion mashed potatoes and grain mustard sauce	£18.50
Tiger prawn penne pasta, garlic and crispy shallots	£18.00
Tomato tart, goats cheese, roquette and confit onions	£17.50
Rump of English lamb with thyme and seasonal vegetables	£20.50

FROM THE GRIDDLE

Corn fed chicken Supreme 160g	£17.00
Angus rib eye steak 175g / 225g	£20.00 / £24.00
Castle of Mey sirloin steak 175g / 225g	£21.50 / £25.50

All griddle mains are served with a baked Pomodoro tomato with confit onions, field mushroom and gaufrette potatoes with either béarnaise, red wine or green peppercorn sauce

SIDE ORDERS

Petit pois, spring onion and mint	£3.75
Green beans and shallots	£3.75
Potatoes chipped, mashed or buttered	£3.75
Market vegetables	£3.75
Green salad with tomato and cucumber	£3.75

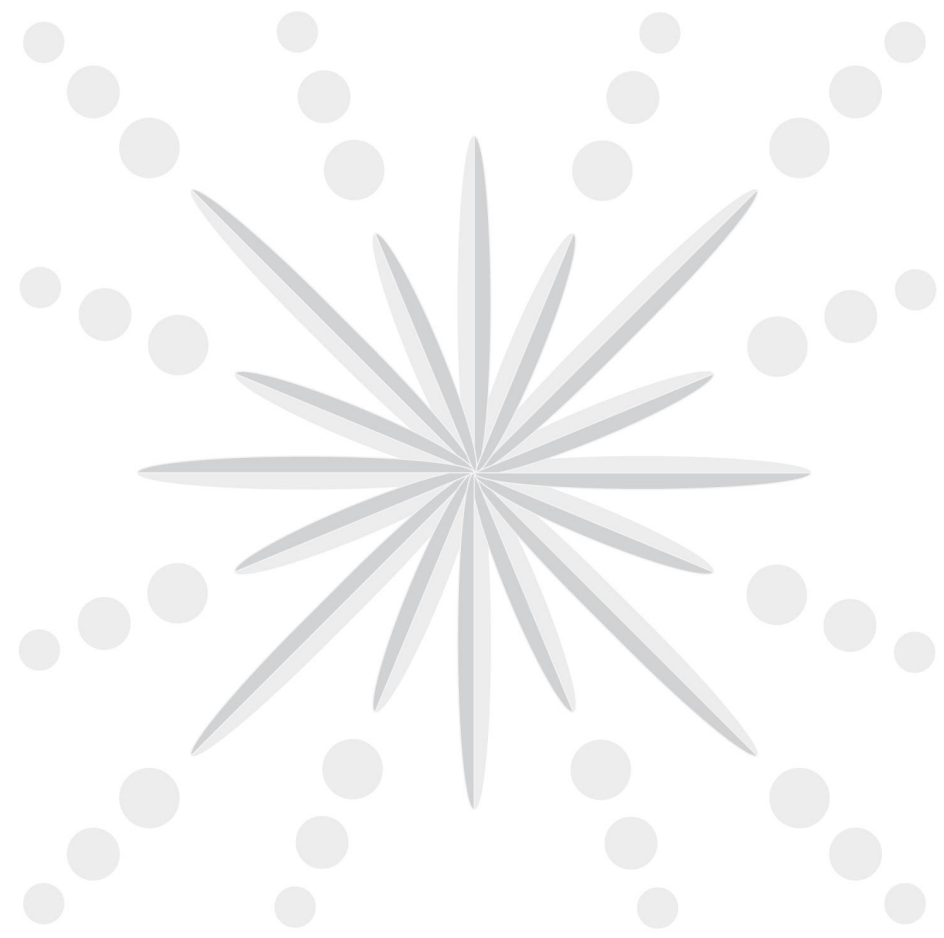
DESSERT

Burnt Cambridge cream with seasonal fruit	£7.25
Bread and Butter pudding	£7.25
Amedei chocolate mousse	£7.25
Exotic fruit salad	£7.25
Selection of French and English cheeses with Jelly	£7.25
Dessert of the day	£7.25

SMOOTHIES

RETURN TO OZ Fresh orange juice, strawberries, banana, soya milk, whey protein powder (feel enhanced with energy)	£8.50
PALMER S PARADISE Pineapple, vanilla, low-fat yoghurt, bee-pollen (Helps to keep fit and active; vitalises and regulates)	£8.50
CASSIUS CRANBERRY Cranberry juice, raspberries, blueberries, low-fat yoghurt, ginseng (Allows the body to favourably adapt to changing conditions, promotes vitality and health)	£8.50

COCKTAILS



SPARKLING COCKTAILS

PRINCE OF WALES £16.00

On Saturday 10th June 1865, The Prince of Wales arrived to give his royal approval and open the doors of The Langham, London. This drink was often served at establishments he used to frequent. Rye whisky, fresh pineapple, bitters, maraschino and lemon peel topped with Champagne.

SOIXANTE QUINZE (French 75) £16.00

Named after the 75mm artillery gun used during the First World War, this is a twist on one the greatest classic cocktails. Served as it is at Harry's Bar in Paris, long with a float of anisette. Gin, lemon, and sugar topped with Champagne.

BUSINESS BRACE (Original Champagne Cocktail) £16.00

First recorded in Jerry Thomas's 1862 book *How to mix drinks*, or *The Bon Vivant's Companion*, this really is the original Champagne cocktail. Cognac poured over a sugar cube soaked in Angostura bitters then topped up with Champagne.

MAD HATTER'S MARTINI £17.50

Louis Carroll wrote Alice in Wonderland in 1865. Take an enchanting journey down the rabbit hole and join the Mad Hatter for tea or one of these indulgent Martinis. Hendrick's gin, elderflower liqueur and cucumber topped with Rosé Champagne.

BEST KEPT SECRET £17.50

Hidden from view back in The Langham of 1865 was one of the last remaining Cockpits in England. The Times even referred to the hotel as a remarkably complete establishment. Another of our best kept secrets is the recipe of this libation. Freshly squeezed orange juice, bitters and delightful chocolate and orange liqueurs shaken and served long with a splash of Rosé Champagne.

SIGNATURE COCKTAILS

RISING ROOMS The Langham was the first hotel in the world to install hydraulic lifts rising rooms . People would flock to see this latest example of Victorian man s ingenuity. This combination of London dry gin shaken with Green Chartreuse, orange bitters and freshly squeezed lime won t fail to impress.	£14.00
DAZZLING DELIGHT Charles Schumann, the first hotel manager, was a man of fine taste and The Langham was truly a fairy tale palace. Raise your glass as a true connoisseur and enjoy this delicate blend of Dutch genever, orange and cherry liqueurs with cardamom bitters and citrus fruit, finished with a sugar rim.	£14.00
OUIDA One of the hotel s most famous guests was the romantic novelist, Maria Louis De La Ramee. Her pen name was Ouida and she was famous for her lavish and theatrical parties at The Langham. Indulge yourself with a romantic concoction of fresh strawberries, raspberries and basil shaken with vanilla vodka and Italian vermouth.	£14.00
LEVIATHAN When it opened, The Langham was the largest building in the country and certainly the grandest. It was truly a Leviathan of an operation boasting ten floors above ground and three beneath. This cocktail will suitably inspire you to explore brandy and Italian vermouth shaken with fresh orange juice and a dash of Grand Marnier.	£14.00
B.B.C.OCKTAIL When Broadcasting House was opened in 1932, The Langham s proximity to the heart of British broadcasting was to have a major impact on its future. Bombed in 1940, the hotel was closed to the public and adopted by the BBC as office and studio space until the 1990s. Thankfully, our close relationship lives on. Toast our future with this pleasing blend of dark rum, lime juice, amaro and bitters.	£14.00

CLASSIC COCKTAILS

NEGRONI £14.00

Invented in Florence, Italy in 1919, at Caffè Casoni and named for Count Camillo Negroni, who asked the bartender to add gin to the Americano, his favourite drink.

This timeless combination of London dry gin, sweet vermouth and Campari continues to inspire admiration and win over a new generation of drinkers.

SINGAPORE SLING £14.00

Created in 1915 at Raffles Hotel, Singapore, this legendary cocktail was a favourite of Somerset Maugham and Joseph Conrad, both frequent visitors to the hotel.

As with most long-lasting cocktails, it has yielded many variations. However, we have recreated the original recipe for it to be enjoyed in all its glory.

MANHATTAN £14.00

Created in 1874 at the Manhattan Club, New York for a banquet in honour of presidential candidate, Samuel J. Tilden, organised by Lady Randolph Churchill. It is described in David Embury's *The Fine Art of Mixing Drinks* as one of six basic drinks. An astonishingly simple ratio of rye whisky, sweet vermouth and bitters that yields a subtle and complex drink to be savoured.

JOHN COLLINS £14.00

This drink's origins can be traced back to Limmer's, a popular hotel and coffee house in Conduit Street, London around the late 18th Century. It has spawned many variations and much argument rages over the true ingredients. The original consisted simply of Dutch genever, lemon juice, sugar with a splash of soda water.

SIDECAR £14.00

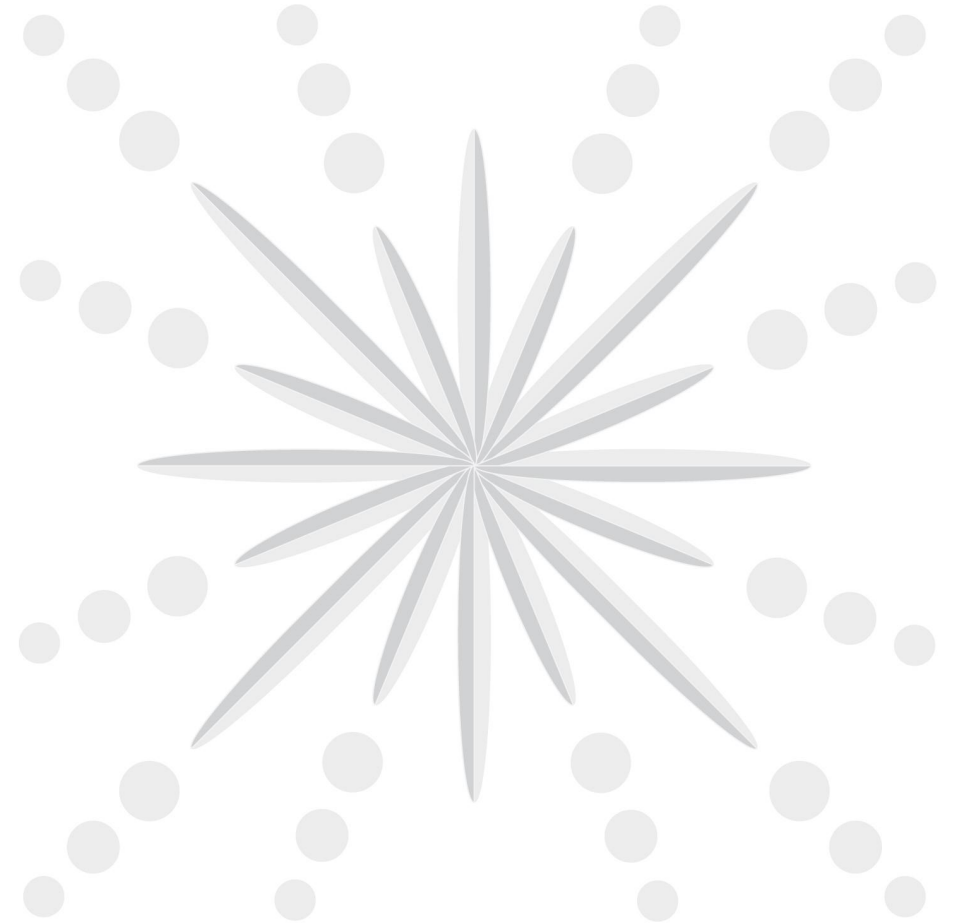
This drink was introduced to London by Pat MacGarry, the celebrated bartender of Buck's Club, Clifford Street. However, its invention is credited to an American Army Captain in Paris during World War I. It is named after the motorcycle sidecar in which the good captain was driven to and from the little bistro where the drink was born and christened. A perfectly balanced combination of brandy, lemon juice and Cointreau.

If the drink you prefer is not listed then please ask your waiter and we will endeavour to recreate whatever you have in mind.

PC COCKTAILS (ALL NON-ALCOHOLIC)

☪ MOJITO	£8.00
Political correctness was all the rage a few years ago. Our ☪ is much more fun, referencing our newly refurbished Palm Court. An exciting combination of the 3 P's - passionfruit, peach, pineapple, mint and lime.	
STRAWBERRY AND BASIL BATIDA	£8.00
The batida is a Brazilian institution. It is served in a variety of forms, often with anything the bartender has to hand. Our take on this classic drink is a combination of fresh strawberries, basil and condensed milk.	
BERRY FOLLIES	£8.00
This Langham favourite will help you refuel and refresh. Antioxidant-filled and bursting with flavour - freshly squeezed pomegranate juice with raspberries, lime and agave syrup.	
ENGLISH SUMMER	£8.00
This light and delicate concoction will instil the spirit of summertime whatever the weather outside. Fresh cucumber, lemon and apple with Elderflower cordial and soda water.	
BLUEBERRY ICED TEA	£8.00
A colourful twist on an all-time classic. Fresh blueberries shaken with lemon juice and Earl Grey tea.	

WINES &
BEVERAGES



WINES

WHITE WINE

	Glass 175ml	Bottle 750ml
Chardonnay, Pitchfork McLaren Vale, Australia	£8.00	£30.00
Riesling/Viognier, The Mullet, Pikes, Polish Hill, Australia	£8.00	£30.00
Sauvignon Blanc, Martinborough Vineyards, Marlborough, New Zealand	£9.50	£37.00
Chablis, Domaine de la Boissonneuse, Burgundy, France	£10.00	£38.00
Sequillo Blanc, Swartland, South Africa, Swartland, South Africa	£12.00	£42.00

RED WINE

Hegarty-Chamans, Cuvée 2, Minervois, France	£7.50	£29.00
Brouilly, Vieilles Vignes Lapalu, Beaujolais, France	£11.50	£39.00
Pinot Noir, Dog Point, Marlborough, New Zealand	£12.50	£50.00
Zinfandel, Lytton Springs Ridge Vineyards, Sonoma, California	£13.00	£52.00

ROSÉ WINE

Tavel, La Forcadière, Rhône, France	£10.00	£38.00
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All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.

SPIRITS, BEERS AND SOFT DRINKS

SPIRITS

Ketel One Vodka	£9.00
Tanqueray Gin	£9.00
Johnny Walker Black Label 12	£11.50
Jack Daniel s	£11.00
Remy Martin VSOP	£12.00
Bacardi	£9.00
Gran Centenario Plata	£9.00

A more extensive list is available, please ask your waiter for the current selection.

BEER

Peroni	£6.50
A classic, refreshing and dry Italian lager. 5% - 330ml	

Meantime Pilsner	£7.00
A crisp a fresh pilsner brewed in East London. 4.7% - 330ml	

London Pride	£7.00
A smooth and complex ale brewed in West London. 4.7% - 500ml	

Guinness	£6.50
The ultimate Irish stout. 4.2% - 330ml	

Aspall Premier Cru Cider	£7.50
A dry and lightly sparkling Suffolk cider. 7% - 500ml	

WATER

Voss Water 37.5 cl / 80 cl	£3.50 / £5.50
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SELECTION OF MIXERS / SOFT DRINKS

We offer a range of soft drinks including freshly squeezed juices, please ask the waiter for the current selection.