

BRUNCH MENU

Saturday & Sunday 11am - 4pm

Two Courses – 15.50, Three Courses - 19.50



BEGINNING

Soup of the day - homemade farmhouse baked focaccia bread (gd)
Gressingham duck hash, oriental crunchy vegetables, harrisa dressing (d)
Black pudding, new potato & pancetta salad, mustard dressing, poached egg
Langley's Benedict, honey roasted ham, poached egg, lime hollandaise sauce
Eggs Royale, smoked salmon, waffle, poached egg, capers, hollandaise sauce
Scorched goats cheese salad, beetroot, cucumber, lambs lettuce, black olive caramel (vg)
Langley's fishcake, crayfish salsa, grain mustard aioli, mix leaves (d)

MAINS

Fish of the day, crayfish potato cake, spinach, capers and white wine cream sauce (g)
Braised pork belly, creamy mash, tenderstem broccoli, apple compote, grain mustard jus (g)
6oz Sirloin steak, roasted tomato, fried egg, watercress salad, fries (£3 supplement) (gd)
Hickory smoked salmon, scrambled eggs, pickled vegetables, sourdough toast
Spiced spinach kofta, chana massala tempered cucumber, curried parsnip crisp, yogurt dressing (v)
pan fried gnocchi, squash velouté, sage butter, marinated peppers, rocket & parmesan (v)

SIMPLY SIDES

Hash browns (vg)
Grilled Sourdough toast with salted butter (v)
Dressed Rocket & shaved parmesan – Balsamic glaze (g)
Triple cooked chips or fries (vg)

SWEET ENDINGS

Peanut butter pancake, dark chocolate sauce, vanilla ice cream (v)
Waffles, maple syrup, vanilla cream, fresh berries (v)
French toast, cinnamon sugar, strawberries, maple syrup, clotted cream ice cream
Fruit salad with mango sorbet & strawberry coulis (vgd)

*Unlimited drinks will start from your booking time when your first guest is seated, please arrive promptly as a group for your brunch to start. Unfortunately no extra time can be added for late arrivals to the reservation once the brunch has begun. One glass at a time will be served to each diner. We comply with all alcohol and social responsibility policy, we therefore reserve the right to stop serving alcohol at any time during your stay so please drink responsibly. Unlimited drinks will be served for 2 hours only. Unlimited drinks only includes bloody marys, mimosas, bubbles, house red and white wine and cannot be substituted. Other drinks can be ordered from the main menu and will be added to your bill.

The Knowledge

v = vegetarian d = dairy free g = gluten free

All prices are quoted in £ and inclusive of VAT. A discretionary 10% service charge will be added to your bill. All tips and service charges are fairly distributed among all staff who have worked today. We cannot guarantee that dishes do not contain traces of nut. Please inform us of any allergies or dietary requirements. Langley's Restaurant & Wine Bar, 158 Ewell Road, Surbiton, KT6 6HE Tel 0208 390 7564

www.langleysrestaurant.co.uk