

THE LANGFORD INN

Supper

Pub Snacks	Butcombe beer bread - whipped brown butter (v)	4.25
	Puffed pork scratchings - sage salt, apple and tamarind ketchup	4.50
	Cauliflower popcorn - turmeric, coconut yoghurt, mint (ve)	6.25
	Pea and broad bean Scotch egg - preserved lemon mayo (v)	7.50
	Cave-aged Cheddar doughnuts - stout salt, Parmesan (v)	7.50

To Share	Whole baked Tunworth cheese, British charcuterie, house pickles, chutney, beer bread	27.95
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Starters	Isle of Wight heritage tomato Panzanella salad - goats' cheese, olives, ciabatta, basil oil (v)	7.00/12.25
	Smørrebrød - house-smoked Chalk Stream trout on rye bread, crème fraiche, pickled fennel, trout caviar	9.25
	Smoked Creedy Carver duck - breast, liver parfait, poached blackberries, pickled mustard seeds	9.50
	Green salad - broad bean hummus, radishes, courgettes, pea shoots, lemon confit, almond dukkah (ve)	7.25/11.95
	Seared scallops - almond puree, gooseberry compote, tempura scallop roe, squid ink crackers	12.50

Mains	Tarragon gnocchi - courgettes, whipped ricotta, king oyster mushroom, truffle, mushroom crumble (v)	15.95
	Salt-baked carrots - cashew cream, smoked new potatoes, charred spring onions, romesco sauce, pickled shallots (ve)	14.95
	The Langford burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	15.50
	Wiltshire pork tomahawk - three mustard butter, mashed potato, fennel, apricot and apple chutney	22.50
	Brixham Market stone bass - cauliflower purée, violet potatoes, saffron pickled courgettes, peas and broad beans	16.95
	Pan-fried chicken breast - pancetta and confit leg croquette, hasselback potatoes, braised gem lettuce, watercress velouté	19.50

Steaks	<i>Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with confit tomato, roast red onion, garlic mushroom, triple-cooked chips and watercress</i>	
	8oz bavette (served medium-rare and sliced)	19.95
	10oz rib eye	29.95
	12oz sirloin on the bone	31.95

Sauces	Three mustard butter / Peppercorn / Tewkesbury relish	each sauce	2.00
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Sides	Koffmann thick cut pub chips (v)	4.25
	Grilled hispi cabbage, three mustard butter, Parmesan (v)	4.50
	Koffmann skin-on fries, truffle aioli, Parmesan (v)	4.75
	Langford allotment salad, radish, herbs (ve)	3.95
	Butcombe Gold beer-battered onion rings	3.95

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



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Puddings	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Strawberries and cream - daquiri sorbet, vanilla cream, meringue, Cheddar Valley strawberries, white chocolate (v)	7.50
	Rhubarb and custard - rhubarb sorbet, almond custard, poached rhubarb, ginger crumble, almond milk crisps (ve)	6.95
	S'mores - chocolate ganache, toasted marshmallow, gingerbread, caramel (v)	7.50

Cheese

<i>All served with walnut and fig loaf, pickled walnut, quince paste, sourdough crackers (v)</i>		
Westcombe Cheddar, Bath Soft, Barkham Blue		one 5.95 / two 7.95 / three 12.95

Nearly full?	The Langford chocolate box	6.50
	Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50
	<i>Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

