

THE LANGFORD INN

Supper Menu

Snacks	Cheesy tiger bread – Marmite butter (v)	4.25
	Ox cheek doughnut – plum jam	7.50
	Crown Prince squash hummus – smoked chilli oil, hazelnut, sourdough (ve)	6.25
	Glazed chorizo picante – cider, honey, rosemary	6.95
To Share	A selection of our pub snacks for the table	23.95
Starters	Winter squash, cider and chestnut velouté – St Martin sourdough, fig and apple butter (v)	7.50
	Confit pork belly – roast onion, black pudding quail Scotch egg, pickled mustard seeds	8.50
	Pork and prune terrine – roast heritage carrots, caraway, Langford pickles, sage and onion loaf	9.50
	Roasted pear Waldorf – whipped blue cheese, candied walnuts, red chicory, Dijon vinaigrette (v, ve)	8.50
	Smoked Chalk Stream Farm trout pâté – Granny Smith apple, rye, dill aioli	9.50
Mains	Evesham beetroot bourguignon – smoked celeriac mash, mushroom, baby onions (ve)	15.50
	Salt-baked carrot risotto – pickled heritage carrots, crispy kale, vegan gouda, pine nuts, sage (ve)	14.95
	Cameron Naughton pork belly – sage gnocchi, pancetta creamed sprout tops, apple, calvados jus	19.95
	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
	Pine nut crusted Brixham Market fish – fondant potato, cauliflower puree, cavolo nero, redcurrant compote	21.50
<p>Kelly Bronze turkey ballotine 19.95</p> <p>Chestnut and apricot stuffing, hasselback potatoes, breaded salsify, winter greens, pigs in blankets, turkey gravy, cranberry and port gel</p>		
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	32.95
	6oz fillet	32.95
Sauces	Garlic and herb butter / Bearnaise / Peppercorn / Tewkesbury relish	2.00
Sides	Koffmann thick-cut pub chips (v)	4.25
	Koffmann skin-on fries, truffle aioli, Parmesan (v)	4.75
	H&G garden salad, radish, herbs (ve)	3.95
	Winter greens, garlic and herb butter (v)	4.50
	Salt-baked carrots, pine nuts, sage (v)	4.50
	Butcombe Gold beer-battered onion rings (v)	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	Clementine trifle – chestnuts, mascarpone, demerara sponge, brandy (v)	7.50
	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.95
	Dark chocolate delice – peanut butter ice cream, aerated chocolate, salted caramel (v)	7.95
	Pressed winter apples – hazelnut crumble, blackberry sorbet, hazelnut cream (ve)	7.50
	Toffee popcorn parfait – banana cake, chocolate cremeux, banana praline (v)	6.95

Cheese	<i>A selection of British cheese, selected by our chefs.</i>	
	Served with walnut and honey loaf, pickled walnut, mulled wine poached pear, sourdough crackers (v)	12.95

Nearly full?

The Langford chocolate box	8.00
Affogato – vanilla ice cream, espresso, biscuit	4.50
Food for thought (50p from every sale of this dish will be donated to 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...

