

THE LANGFORD INN

Sunday

Mimosa **6.75**

Ketel One Vodka Bloody Mary **9.50**

Virgin Mary **4.10**

**While
you wait**

Butcombe beer bread,
smoked butter, sea salt
4.25 (661 kcal)

Gordal olives
4.25 (268 kcal)

House pork scratchings
4.95 (442 kcal)

Share all the above 12.95

Starters

Confit leek – whipped Westcombe ricotta, pickled radish, almond praline (283 kcal)	7.95
Castlemead Farm chicken and leek terrine – confit garlic, pickled apricots, bitter leaf salad (610 kcal)	9.50
Brixham crab and saffron arancini – tomato fondue, squid ink aioli, Parmesan (657 kcal)	9.50
English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (223 kcal)	7.95
BBQ mackerel fillet – smoked pate, broad bean, gooseberry ketchup, watercress velouté (595 kcal)	9.75
Kimchi and wild rice fritters – black sesame hummus, rose harissa carrots, pomegranate labneh, cashew dukkah (716 kcal)	9.50

Roasts

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and vegetarian Parmesan cheesy leeks, and red wine gravy.

Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1454 kcal)	18.95
Try this with our best-selling and Bristol-born brew: Butcombe Original beer	
Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal)	17.50
Veggie roast of the week – seasonal vegetables, vegan jus (1582 kcal)	14.95

Mains

Summer Risotto – confit Isle of Wight tomatoes, basil pesto, saffron, mozzarella, marinated courgettes (v,veo) (826 kcal)	16.50
Brixham Market fish – razor clams, monk's beard, fennel velouté, spring cabbage, shallot and garlic butter. (513 kcal)	23.95
Salt baked beetroots – tenderstem broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve) (625 kcal)	15.95
Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1423 kcal)	18.50

Sides

Braised cheese leeks, thyme crumb (v) (303 kcal)	4.95	Roast potatoes, smoked bacon relish, crispy onions (741 kcal)	5.95
Yorkshire pudding filled with sticky beef shin, horseradish (626 kcal)	5.95	Maple roasted carrots, cashew cream, dukkah (ve) (504 kcal)	5.50
Spring cabbage, garlic and herb butter (v) (239 kcal)	4.50	Tenderstem broccoli, romesco, almonds (ve) (241 kcal)	5.50
Koffmann thick-cut pub chips (v) (644 kcal)	4.25	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	4.95



Scan the QR
code to order
and pay on
your device

Turn over to order our,
puddings and more



Puddings

Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v) (1109 kcal)	7.25
Caramelized white chocolate parfait – malted sable, blood peach curd (953 kcal)	8.25
Cheddar Valley strawberries – elderflower custard, strawberry champagne sorbet, brick pastry (361 kcal)	8.75
Poached apricots – pistachio and amaretti cream, raspberry and poppy seed sorbet (ve) (593 kcal)	8.50
The Langford chocolate box – handmade chocolates and sweet treats (689 kcal)	8.50
Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit (710 kcal)	4.95

Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project

Cheese to share

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads (1454 kcal) **16.95**



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.

After Drinks – ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Grenat Maury Lafage – red dessert wine	Please refer to the drinks menu for full price list
Limoncello	Classic Negroni	
Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon – white dessert wine	

Coffee & Tea – A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Dairy-free milks available

Iced coffee: Illy espresso, milk, maple syrup	3.25	Iced tea: Canton red berry and hibiscus, fresh mint	2.75
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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.

Team Rewards –

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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info –

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.