

THE LANGFORD INN

Supper

While you wait	Butcombe beer bread, smoked butter, sea salt (661 kcal) 4.50	Gordal olives (268 kcal) 4.25	House pork scratching (442 kcal) 4.95
Share all the above 12.95			

Starters

Confit leek – whipped Westcombe ricotta, pickled radish, almond praline (v) (283 kcal)	7.95
Cornbury Estate venison carpaccio – Stornoway black pudding, parsnip, quail's egg, Roscoff onion (490 kcal)	9.95
Cornish scallops – pickled and roasted parsnip, parsnip crisps, curry sauce (588 kcal)	11.50
Roasted Jerusalem artichoke soup – hazelnut and spinach pesto, sourdough (v) (442 kcal)	8.75
Cured Chalk Stream trout – smoked potato, caviar, crème fraiche, golden beetroot, fennel jam (464 kcal)	10.50
Kimchi and wild rice fritters – black sesame hummus, rose harissa carrots, cashew dukkah (pb) (468/716 kcal)	9.50/13.50

Mains

Autumnal risotto – Crown Prince squash, goat's cheese, pumpkin pickle, sage, sunflower seed pesto (v) (682 kcal)	16.50
Butcombe Gold beer-battered fish – thick-cut chips, proper mushy peas or curry sauce, tartare sauce (1423 kcal)	18.50
Brixham hake and River Fowey mussels – langoustine bisque, sea vegetables, saffron potatoes, aioli (875 kcal)	23.95
Castlehead Farm chicken – tarragon, fondant potato, sweetcorn, chorizo emulsion, chicken skin granola (1344 kcal)	23.95
Salt-baked carrot and beetroot – whipped cashews, panisse, kale, romesco, pink onions, dukkah (pb) (845 kcal)	15.95
The Langford burger – smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	16.50
Ox cheek Wellington – pressed onion and potato, braised leek, horseradish cream (1367 kcal)	19.95

Steaks

***Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt.
All served with garlic butter, Koffmann chips, confit tomato, roasted mushroom and watercress***

8oz flat iron (served medium-rare and sliced) (1164 kcal)	23.95
8oz rib eye (954 kcal)	34.95

Sauces

Bearnaise (55 kcal) / Peppercorn (41 kcal) / Tewkesbury relish (54 kcal)	each sauce 2.50
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Sides

Langford garden salad, radish, herbs (pb) (140 kcal)	4.25	Koffmann thick-cut chips or skin-on fries (v) (644 kcal)	4.25
Swede and savoy gratin, sage crust (v) (437 kcal)	6.95	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	4.95
Autumn kale, garlic butter and hazelnuts (v) (241 kcal)	5.50	New potatoes, garlic and herb butter (v) (646 kcal)	4.25



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Puddings

Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v) (1030 kcal)	8.50
Arctic roll – blackberry curd, candied almonds (1837 kcal)	8.95
Custard tart – roast quince, ginger sorbet (1837 kcal)	8.75
Prosecco poached pear – whipped vanilla cheesecake, blackberry, honeycomb (pb) (627 kcal)	8.50

The Langford cheese plate

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

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers (1454 kcal) **16.95**

Try a glass of Cockburn's port to go with your cheese

Nearly full?

Homemade ice creams and sorbet – with little biscuits (please ask for flavours) (368 kcal)	2 scoops 4.95
The Langford chocolate box – handmade chocolates and sweet treats (689 kcal)	9.00
Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit (710 kcal)	4.95

Add a shot of Amaretto liqueur for the perfect after dinner treat!

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.

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

A few of our favourites...

Espresso Martini	Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon – white
Ameretto Sour	Classic Negroni	dessert wine
		Grenat Maury Lafage – red dessert wine

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

Perhaps try one of our seasonal treats?

Dairy-free milks available

Black Forest Monbana hot chocolate

Gingerbread spiced latte

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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.