

THE
LANGFORD INN

Supper

While you wait

Piston Forêt Noire gin & tonic / Rhubarb Spritz / Tommy Margarita / Sapling Negroni

Butcombe beer bread, chicken skin
butter **4.50**

Gordal olives **4.50**

Cave-aged Cheddar doughnuts, stout
salt, Parmesan **5.95**

Starters

Confit leek - whipped Westcombe ricotta, pickled radish, almond praline (v)	7.95
Cornbury Estate venison carpaccio - date yogurt, juniper salt, blackberries, peanut and ginger	9.50
Cornish scallops - pickled and roasted parsnip, curry sauce	11.50
Twice-baked cave-aged Cheddar soufflé - onion marmalade, watercress (v)	8.75
BBQ Cornish mackerel - smoked pate, broad bean, gooseberry ketchup, watercress sauce	10.95
Kimchi and wild rice fritters - black sesame hummus, rose harissa carrots, cashew dukkah (pb)	9.50

Mains

Cep gnocchi - mushroom ketchup, whey emulsion, crispy golden-yolker, sage (v)	17.95
Butcombe Gold beer-battered fish and chips - proper mushy peas or curry sauce, tartare sauce	14.50/19.50
Cornish monkfish tail - Fowey mussels, caviar, sea vegetables, lemon	23.50
Creedy Carver duck breast - BBQ radicchio, rhubarb and ginger, duck liver sauce	23.95
Salt baked beetroots - sprouting broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve)	15.95
The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	17.95
Stokes Marsh Farm beef short rib - loaded potato, wild mushrooms, chive mayonnaise	22.50

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's chips, confit tomato, roasted mushroom and watercress

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

Sauces

Bearnaise / Peppercorn / Tewkesbury relish	2.50
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Sides

Langford garden salad, radish, herbs (pb)	4.25	Radicchio, beetroot molasses, puffed quinoa (pb)	5.50
Posh fries: truffle aioli, Parmesan, chives (v)	4.95	Little gem, pistachio cream, garden herbs (v)	6.50
Koffmann thick-cut chips or skin-on fries (v)	4.50	New potatoes, garlic and herb butter (v)	4.25



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.

Scan the QR code for full calorie information.



Puddings

Sticky date pudding – butterscotch, pecans, rum and raisin ice cream (v)	7.95
Artic roll – blackberry curd and almonds (v)	8.95
Salted caramel custard tart – milk ice cream (v)	8.50
Rhubarb and custard (v)	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 <i>Try a glass of Cockburn's port to go with your cheese</i>	16.95
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Nearly Full?

Two scoops of homemade ice cream and sorbet – with little biscuits (please ask for flavours)	4.95
The chocolate box – handmade, with love	9.00
Affogato – Madagascan vanilla ice cream, illy espresso, little biscuit (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i> <i>Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project</i>	5.95



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.

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 tea: Canton red berry and hibiscus, fresh mint

Iced coffee: illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Limoncello

Bulleit Bourbon Old Fashioned

Sapling Negroni

Valdivieso Eclat Botrytis Semillon - white dessert wine

Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Port-to-plate in 24 hours

Kingfisher Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood.

butcombe.com/suppliers-producers



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