

THE LANGFORD INN

Supper

Aperitifs

French 75 / Piston Forêt Noire gin and tonic / Two Drifters Cherry Sour

While you wait

Butcombe beer bread, whipped marmite butter (v)	4.50
Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Cave-aged Cheddar doughnuts, stout salt, English Pecorino (v)	7.50

Starters

Cured Cornish mackerel, pickled fennel, ruby grapefruit, curried buttermilk	10.95
Charred macerated plum, goat's cheese, salted honeycomb, sage mayonnaise, chestnut (v)	8.50
Roasted and pickled Bromham beetroot, blackberry, hazelnut, nori (ve)	8.00
Cornbury Estate venison carpaccio, kohlrabi remoulade, blackberry vinaigrette, parsnip crisps	10.95
Cornish scallop, Butcombe beer-braised onion, lemon and parsley crumb	13.50
Twice-baked cave-aged Cheddar soufflé, red onion marmalade, watercress (v)	8.75

Mains

Brixham Market monkfish tail, Matson sauce, Cornish mussels, pickled cucumber, peanut	24.00
Beetroot and spelt dahl, cauliflower, coconut yoghurt, smoked tomato jam, black kale, spiced seeds (ve)	15.00
Stokes Marsh Farm beef short rib, loaded potato, wild mushrooms, chive mayonnaise	23.50
Atlantic cod, pressed confit chicken leg, glazed carrot, tarragon, chicken jus	26.95
Jerusalem artichoke and mushroom tart, fried hen's egg, English pecorino, truffle (v)	16.00
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 35-day dry-aged on the bone using Himalayan salt. Served with garlic butter, watercress salad, your choice of thick-cut chips or skin-on fries.

8oz flat-iron: 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress	24.95
8oz ribeye	36.00
Béarnaise / Peppercorn	2.95

Sides

Koffmann's thick-cut chips or skin-on fries (v)	4.95	Truffle fries, English Pecorino, chives (v)	5.95
Roasted red cabbage, molasses, blackberry (ve)	5.95	Harissa roasted squash, maple, hazelnut (v)	5.95
Seasonal green vegetables, garlic butter (v)	4.95	English garden salad, radish and herbs (ve)	4.95

Puddings

Torched banana, cashew ice cream, cocoa nib praline, lime sponge (ve)	8.50
Caramelised honey, cardamon and rosemary crème brûlée, shortbread (v)	8.95
Sticky figgy pudding, cinnamon ice cream, brandy butterscotch (v)	8.50
Valrhona chocolate delice, gingerbread ice cream, caramelised pear, honeycomb (v)	8.95

The Langford cheese plate

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads	16.95
<i>Try a glass of Cockburn's port to go with your cheese</i>	

Nearly Full?

Two scoops of homemade ice cream and sorbet, with little biscuits (please ask for flavours)	4.95
Sweet treats and chocolates, handmade with love (v)	5.95
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	5.95
<i>Add a shot of Cotswolds Distillery Cream Liqueur for the perfect after dinner treat</i>	

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



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 one of our seasonal hot chocolates?

Dairy-free milks available.

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

We have a range of dessert wines available - please ask for details

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.

Our Suppliers and Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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 calorie information.

