

# THE LANGFORD INN



## Sunday

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### Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

### While you wait

Butcombe beer bread, whipped marmite butter (v) **4.50**

Nocellara and Greek Mammoth olives, lemon verbena (ve) **4.75**

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**two course 30.95 / three course 38.95**

### Starters

Chalk Stream trout pastrami, house pickles, dill aioli, Butcombe beer bread

Chargrilled tenderstem broccoli, satay sauce, nori salt, toasted peanuts (ve)

New season asparagus, smoked lemon Crematta, cashew nut dukkah (ve)

BBQ tandoori monkfish tail, madras mayo, pickled fennel

### The Great British Sunday Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

Stokes Marsh Farm rump of beef, slow-braised shin, horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage roll and bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

### Mains

Brixham stone bass, cider braised fennel top, celeriac puree, crispy caper and orange butter

Glazed celeriac, hen of the woods, smoked potato and spinach, pickled walnut, blackberry (ve)

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

### Sides

Cauliflower cheese, thyme crumb (v) **5.75**

Koffmann's thick-cut chips or skin-on fries (v) **5.25**

Seasonal green vegetables, garlic butter (v) **5.50**

Roast potatoes, bacon relish, crispy onions **5.95**

Truffle fries, English Pecorino, aioli, chives (v) **5.95**

English garden salad, radish and herbs (ve) **4.95**

## Puddings

Sticky figgy pudding, cinnamon ice cream, brandy butterscotch (v)

Poached rhubarb, vanilla cream, ginger, almond (ve)

Choux bun, apple and elderflower compote, caramelised white chocolate pastry cream (v)

Valrhona dark chocolate delice, coffee cream, salted cookie crumb (v)

## The Langford cheese plate (£6 supp)

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads

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

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## Nearly Full?

Two scoops of homemade ice cream and sorbet, with little biscuits (please ask for flavours) **5.95**

Sweet treats and chocolates, handmade with love (v) **5.95**

Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) **5.95**

Add a shot of Cotswolds Distillery Cream Liqueur for the perfect after dinner treat

**Food for thought:** £1 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.

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**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

Bourbon Old Fashioned

Classic Negroni

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

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## 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 & Son 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](https://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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

