

# THE LANGFORD INN

## Supper

---

### Aperitifs

Mirabeau Spritz / Classic Negroni / Cygnet Bees Knee's

### While you wait

Butcombe beer bread, whipped marmite butter (v)	4.50
Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.95
Burnt onion hummus, chilli and pine nut oil, grilled flatbread (ve)	8.50

### Starters

Ston Easton Farm lamb belly, lamb fat onion, gremolata, pomegranate	12.50
Chalk Stream trout pastrami, house pickles, dill aioli, Butcombe beer bread	10.50
Chargrilled tenderstem broccoli, satay sauce, nori salt, toasted peanuts (ve)	9.50
Crispy pig cheek terrine, burnt apple ketchup, fennel salad	13.95
New season asparagus, smoked lemon Crematta, cashew nut dukkah (ve)	9.00
BBQ tandoori monkfish tail, madras mayo, pickled fennel	9.50

### Mains

Brixham stone bass, cider braised fennel top, celeriac puree, crispy caper and orange butter	22.00
Glazed celeriac, hen of the woods, smoked potato and spinach, pickled walnut, blackberry (ve)	18.50
Cameron Naughtons pork ribeye, treacle cure, braised peas and lettuce, dill	26.50
Whole Brixham plaice, confit new potato, seasonal vegetables, chicken butter sauce	24.90
Roasted cauliflower, ras el hanout, cauliflower leaf pesto, dukkah, pomegranate, mint (v)	18.00
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	18.95

### 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, roast mushroom and tomato, thick-cut chips or skin-on fries.*

8oz flat-iron, served medium-rare	27.95
8oz ribeye	36.00
Sauces - Béarnaise / Peppercorn / Chimichurri	2.95

### Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.25	Truffle fries, English Pecorino, aioli, chives (v)	5.95
Confit new potatoes, peas, creme fraiche (v)	6.90	Roasted hispi cabbage, seaweed butter, pickled shallot, radish (v)	7.90
Seasonal green vegetables, garlic butter (v)	5.75	English garden salad, radish and herbs (ve)	4.95

## Puddings

Sticky figgy pudding, cinnamon ice cream, brandy butterscotch (v)	8.50
Poached rhubarb, vanilla cream, ginger, almond (ve)	9.00
Choux bun, apple and elderflower compote, caramelised white chocolate pastry cream (v)	9.00
Valrhona dark chocolate delice, coffee cream, salted cookie crumb (v)	8.95

## The Langford cheese plate

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads	16.95
--	-------

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

## 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.

THE BURNT CHEF  
PROJECT

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

*Dairy-free milks available.*

## After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

Espresso Martini  
Bourbon Old Fashioned  
Classic 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](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.**

