

THE LANGFORD INN

Menu

Aperitifs

Hugo's Royale Spritz / Classic Negroni / Spiced Berry Kir Royale

While You Wait

Butcombe beer bread, whipped marmite butter (v)	4.50
Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.95
Pheasant, cranberry and juniper sausage roll, prune ketchup	7.50

Starters

Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon	9.95
Duck liver pâté, spiced plum chutney, pickled carrots, toast	10.95
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.50/16.95
Crispy pig cheek terrine, burnt apple ketchup, fennel salad	13.95
BBQ tandoori monkfish tail, madras mayo, pickled fennel	9.50
Bromham beetroot Tarte Tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)	8.95

Pub Classics

Cider glazed bacon chop, St Ewe rich-yolk egg, sage, apple ketchup, pub chips	24.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
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

Mains

Brixham stone bass, cider braised fennel top, celeriac puree, crispy caper and orange butter	22.00
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, English Pecorino (v)	16.95
Ox cheek Wellington, parsley mash, maple-glazed carrot, red wine and shallot sauce	22.95
Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	16.95
Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter	22.50

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, roast mushroom and tomato, thick-cut chips or skin-on fries and your choice of peppercorn or béarnaise sauce.

8oz flat-iron		25.50
8oz rib eye		36.95

Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.25	Roasted squash, chilli oil, sage, seeds (ve)	6.95
New potatoes, chive butter (v)	5.50	Seasonal green vegetables, garlic butter (v)	5.75
English garden salad, radish and herbs (ve)	4.95	Truffle fries, English Pecorino, aioli, chives (v)	5.95

Puddings

Bramley apple choux bun, muscovado custard, vanilla ice cream, chestnut (v)	8.95
Valrhona dark chocolate delice, clementine, brandynaps, cinnamon ice cream (v)	9.50
Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)	8.95
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.95
British artisan cheese, quince jelly, pickled walnut, crackers (v)	12.95

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.

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
Irish Coffee
Cotswolds Spiced Hot Coffee

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 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.

