

THE LANGFORD INN

FATHER'S DAY

Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

For the table

Padron peppers, Dorset sea salt (ve) **5.9**

Whipped cod's roe, radishes, crisps **8.5**

British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia **23.8**

Two Course 32.9 / Three Course 39.9

Starters

Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles

Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad

Courgette, green pea and watercress soup, chimichurri, sourdough (ve)

Heritage tomato panzanella salad, basil, capers, stracciatella, sherry vinaigrette (ve)

The Great British Roast

Sirloin of grass fed beef (served medium-rare), horseradish sauce

Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

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

Mains

Whole Cornish mackerel, butterbean and heritage tomato fricasee, olive tapenade, basil

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

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

Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)

Sides

Thick-cut chips or skin-on fries (ve) **5.5**

Roast potatoes, aioli, crispy onions (v) **5.5**

Truffle fries, Pecorino, aioli, chives (v) **6.3**

Cauliflower cheese, thyme crumb (v) **6**

Caesar salad, Pecorino, anchovy dressing **6**

Seasonal green vegetables, garlic butter (v) **5.8**

Puddings & Cheese

Sticky date pudding, toffee sauce, rum & raisin ice cream (v)

Dark chocolate delice, passion fruit curd, caramelised white chocolate (v)

Iced citrus parfait, raspberries, sorbet, maple granola (ve)

British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

Nearly Full?

Honey madeleines 3

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 6.3

Affogato; vanilla ice cream, illy espresso, honey madeleines (v) 5.9

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



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.

Tea & Coffee

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

After Drinks

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

Some of our favourites:

Espresso Martini

Irish Coffee

Old Fashioned

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.

Sustainability

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 for 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 detailed allergy and calorie information.