

THE LANGFORD INN

MOTHERING SUNDAY

Aperitifs

Mimosa / Bloody Mary / Spiced Berry Kir Royale

Snacks & Sharing

Butcombe beer bread, whipped Marmite butter (v) **5.20**

Smoked haddock kedgeree arancini, curry mayo **7.20**

Roasted pumpkin hummus, smoked chilli oil, dukkah, grilled flatbread (ve) **7.80**

Stornoway black pudding Scotch egg, apple ketchup **9.00**

Two Course 33.95 / Three Course 39.95

Starters

Smoked ham hock and parsley terrine, spiced pear chutney, toast

Heritage beetroot and roasted pear, whipped feta, pickled celery, candied walnuts (v) (veo)

Honey-roasted parsnip soup, crème fraîche, chestnut and winter herb gremolata (v)

Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, toast

The Great British Roast

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

Cider-roasted belly of high welfare pork, fennel crackling, baked apple sauce

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

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

Trio of roasted meats, with all the trimmings

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Mains

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

Brixham market fish of the day - please ask for details

Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)

Brewery burger, Butcombe beer-braised onions, Tewkesbury mustard, Red Leicester, pickles, skin-on fries

Add streaky bacon

Sides

Roast potatoes, aioli, crispy onions (v) **5.50**

Seasonal greens, garlic butter (v) **5.70**

Thick-cut chips or skin-on fries (ve) **5.50**

Cauliflower cheese, thyme crumb (v) **6.00**

Shredded kale, apple and walnut salad (ve) **4.70**

Butcombe beer-battered onion rings (v) **5.10**

Puddings & Cheese

Bramley apple choux bun, muscovado custard, vanilla ice cream, chestnut (v)
Dark chocolate mousse, caramelised pear, hazelnut, honeycomb (v)
Sticky date pudding, toffee sauce, clotted cream ice cream (v)
Seasonal fruit, apple, almond and oat crumble, vanilla custard or ice cream (v) (veo)
British artisan cheese, quince jelly, pickled walnut, crackers (v)

Nearly Full?

Three little Biscoff filled doughnuts (ve)
- perfect with a coffee!
The 'After Eight' ice cream, white chocolate and mint (v) **5.50**
Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **4.90**
Affogato; vanilla ice cream, illy espresso, little biscuits (v) **6.00**

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.

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

Cotswolds Spiced Hot Toddy

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.

