

THE LANGFORD INN

Supper

While you wait

Sourdough – smoked
butter, sea salt
4.25 (672 kcal)

Gordal olives
4.25 (268 kcal)

British artisan charcuterie
12.95 (399 kcal)

Share all the above 18.95 (1036 kcal)

Starters

(478 kcal)	Watercress velouté – new season potatoes, quail's egg, whipped Westcombe ricotta, spring herb oil (v)	7.50
(647 kcal)	Castlemead Farm chicken and leek terrine – confit garlic, pickled apricots, bitter leaf salad	9.50
(497 kcal)	Brixham crab and saffron arancini – tomato fondue, squid ink aioli, Parmesan	8.50
(257 kcal)	English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo)	7.95
(424 kcal)	Cured Chalk Stream Farm trout – golden beetroots, fennel, lime, crème fraiche, dill	9.50
(448 kcal)	Chickpea and polenta panisse – romesco sauce, charred Norfolk asparagus, cashew cream, dukkah (ve)	8.50

Mains

(1184 kcal)	Spring garden risotto – broad beans, Norfolk asparagus, marinated feta, sunflower seed and sorrel pesto (v, veo)	16.50
(1065 kcal)	West End Farm pork fillet – herb crust, potato and sage terrine, asparagus, pickled kohlrabi, shallot, mustard emulsion	19.95
(981 kcal)	Brixham Market fish – Cornish clams, crab butter, crushed new season potatoes, samphire, wild garlic veloute	23.95
(880 kcal)	Ston Easton Farm lamb – rump and belly, creamed potatoes, artichokes, grilled spring onions, romesco, sherry jus	26.50
(625 kcal)	Salt-baked beetroots – sprouting broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve)	15.95
(1272 kcal)	The Langford burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries	16.50
(1442 kcal)	Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce	17.50

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with garlic butter, Koffmann chips, confit tomato, roasted mushroom and watercress

(1013 kcal)	8oz flat iron (served medium-rare and sliced)	21.95
(954 kcal)	8oz rib eye	29.95
(974 kcal)	10oz sirloin	32.95

Sauces

Bearnaise (55 kcal) / Peppercorn (41 kcal) / Tewkesbury relish (54 kcal) each sauce 2.00

Sides

(140 kcal)	Langford garden salad, radish, herbs (ve)	3.95 (644 kcal)	Koffmann thick-cut pub chips (v)	4.25
(871 kcal)	Truffled three cheese mac and cheese, thyme crumb (v)	6.95 (577 kcal)	Koffmann skin-on fries (v)	4.25
(241 kcal)	Purple sprouting broccoli, romesco, almonds (ve)	5.50 (647 kcal)	Posh fries – truffle aioli, Parmesan, chives (v)	4.95
(540 kcal)	Butcombe Gold beer-battered onion rings (v)	3.95	New season potatoes, butter, chives	3.95



Scan the QR
code to order
and pay on
your device

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) Veggie friendly, (ve) Vegan friendly – ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info – All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.



Puddings

(1109 kcal)	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.95
(1009 kcal)	Chocolate and espresso choux bun – blood orange curd, mocha macaron	7.95
(1061 kcal)	Tonka bean panna cotta – Wye Valley rhubarb, sesame tuille, hazelnut sponge	8.50
(667 kcal)	Deep-fried rice pudding – coconut, kaffir lime sorbet, rum, roast pineapple, mint (ve)	7.95
(710 kcal)	The Langford chocolate box – handmade chocolates and sweet treats	8.00
(236 kcal)	Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit	4.50
Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project		

Cheese to share

A selection of British artisan cheese, selected by our chefs.	16.95
Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads	
<i>Try a glass of Cockburn's port to go with your cheese</i>	50ml 4.50



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.

After Drinks – ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	8.50	Grenat Maury Lafage – red dessert wine	100ml 5.95
Limoncello	50ml 9.70	Classic Negroni	9.50
Bulleit Bourbon Old Fashioned	9.00	Valdivieso Eclat Botrytis Semillon – white dessert wine	100ml 6.95

Illy Coffee, Classico blend (v)

Dairy-free milks available

Americano	2.60
Latte (133 kcal)	3.20
Cappuccino (120 kcal)	3.20
Espresso	Single 1.60 / Double 2.25
Flat white (95 kcal)	3.10
Black Forest 'Monbana' hot chocolate (403 kcal)	4.10
'Monbana' hot chocolate (272 kcal)	3.60
Mocha (221 kcal)	3.60

Canton Teas, Bristol (v)

English breakfast (32 kcal)	2.50
Chamomile	2.75
Earl Grey	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Peppermint	2.75
Red berry and hibiscus	2.75
Wild rooibos	2.75

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

