

THE LANGFORD INN

Sunday

Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

While you wait

Butcombe beer bread, whipped marmite butter (v) **4.50**

Nocellara and Greek Mammoth olives, lemon verbena (ve) **4.50**

two course 29.95 / three course 37.95

Starters

Cured Cornish sea bream, yuzu, wasabi, hazelnuts, pickled grape

Charred tender stem broccoli, butternut velouté, chimichurri (v)

Ston Easton Farm lamb belly, lamb fat onion, gremolata, pomegranate

Duck liver parfait, roast cherry, pickled mushroom, sage, treacle and soda bread

BBQ tandoori monkish tail, madras mayo, pickled fennel

Roasted and pickled Bromham beetroot, blackberry, hazelnut, nori (ve)

The Great British Sunday Roast

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

Stokes Marsh Farm rump of beef, slow-braised shin, horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage roll and bread sauce

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

Mains

Brixham stone bass, cider braised fennel top, celeriac puree, crispy caper and orange butter

Glazed celeriac, hen of the woods, smoked potato and spinach purée, pickled walnut, blackberry (ve)

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

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

Sides

Cauliflower cheese, thyme crumb (v) **5.50**

Koffmann's thick-cut chips or skin-on fries (v) **4.95**

Seasonal green vegetables, garlic butter (v) **4.95**

Roast potatoes, bacon relish, crispy onions **5.95**

Truffle fries, English Pecorino, chives (v) **5.95**

English garden salad, radish and herbs (ve) **4.95**

Puddings

- Torched banana, cashew ice cream, cocoa nib praline, lime sponge (ve)
Pistachio, cherry and dark chocolate Paris-Brest (v)
Sticky figgy pudding, cinnamon ice cream, brandy butterscotch (v)
Vahlrona dark chocolate delice, coffee cream, Maldon and cookie crumb (v)

The Langford cheese plate (£6 supp)

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads
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) **4.95**

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

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
Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling 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



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 a team member for gluten-free 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.

Scan the QR code for allergy and calorie information.

