The Langford Inn & restaurant

Lower Langford
Somerset
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2011

Welcome to the Langford Inn

Phillip, Claire, Harriet & the team at The Langford Inn would like to welcome you to our friendly establishment, where we serve good quality fayre at a reasonable price with friendly and efficient service.

Starters

Home made Soup of the Day suitable for vegetarians **£4.85**
Ask our staff for today's soup, which is prepared by our chefs,
And served with a warm ½ crusty baguette.

Prawn Cocktail **£5.65**
Specially selected Greenland Prawns smothered with Marie Rose sauce,
Served on a bed of mixed leaves and accompanied with brown bread.

Breaded Brie suitable for vegetarians **£5.75**
Freshly breaded Brie, deep fried with Redcurrant Jelly on
a bed of mixed leaves.

Ardennes Pate **£5.35**
Medium course Pate, accompanied by Caramelised Onion Chutney
and warm toast.

Stilton Mushrooms suitable for vegetarians **£5.85**
Sliced Mushrooms cooked with Stilton cheese, cream & cracked black
Peppercorn sauce, served on garlic Ciabatta.

Smoked Salmon **£6.75**
Sliced Smoked Salmon with mixed leaves, drizzled with lime
Infused Olive oil and brown bread.

Sizzling Skillet of Tiger Prawns **£6.95**
Tiger Prawns pan fried in Garlic Butter served on an Iron
Skillet with ½ toasted baguette (Just smell the Garlic).

Whitebait **£5.45**
Freshly flour coated Whitebait, deep fried and dusted with paprika
Served on mixed leaves & Tartare sauce.

Loaded Potato Skins **£5.35**
Two potato skins filled with ham, topped with melted Cheddar, Mixed
Herbs & salsa dip.

Fish Dishes

Cod & Chips **£8.95**
Cod fillet, freshly coated in a Beer batter, chipped potato, a choice of
Garden or Mushy peas and Tartare sauce.

Poached Salmon Fillet **£9.95**
Poached Salmon in a White wine & Watercress sauce, potato of the Day and seasonal vegetables.

Scampi **£8.95**
Breaded Whole tail Scampi, chipped potato & Garden peas, with Tartare Sauce.

Fisherman's Pie homemade to our own recipe **£10.95**
Mixture fish pieces, Cod, Salmon, Coley & Natural Smoked Haddock
Cooked in a cheese sauce, topped with homemade creamed potato & cheese, with Seasonal vegetables.

Something Different

Sizzling Beef & Oyster Sauce **£10.95**
Rump steak (Somerset) sliced stir fried with onions, mixed peppers & Oyster sauce Served with white rice or chipped potato.

Beef & Ale Pie homemade using our own recipe **£10.95**
Chunks of prime beef marinated in Brains beer slow cooked and finished
With rich gravy & Claire's secret seasoning, encased in short crust pastry, served with potato of the day and Seasonal vegetables.

Lamb Rump **£11.35**
Cooked to your liking served with a Port & redcurrant jus, potato of the day & seasonal vegetables.

Lasagne **£8.95**
Homemade lasagne to our own ingredients using lasagne Verdi,
Served with a salad garnish & garlic bread.

Chicken Dishes

Chicken Breast Stack **£9.55**
Grilled Chicken breast & Bacon loaded with cheddar cheese & herbs,
Served with a salad garnish, chipped potato & spicy BBQ dip.

Masala Chicken Curry **£10.75**
Marinated Chicken medium to hot curry, served with white
Rice, poppadom, Mango Chutney & mint yogurt dip.

Sizzling Chicken Fajitas **£10.95**
Have fun making your own Fajitas, with strips of Chicken breast, stir fried Mixed peppers, red onions, Spicy Fajita seasoning, accompanied with salsa, Guacamole & set sour Cream dips, and flour tortillas.

Portion of grated Cheese **£0.95**

Chicken & Bacon Salad **£9.85**
Supreme of chicken sliced Char grilled with pieces of bacon, served with house Salad and choice of dressings, French, olive oil/Balsamic vinegar.

Vegetarian options

Mushroom Stroganoff **£8.95**
Sliced mushrooms, peppers & onions, brandy flamed in a cream and Paprika sauce, served with saffron rice.

Lasagne **£8.95**
Homemade to our own recipe, using seasonal Vegetables layered with lasagne Verdi and cheese sauce, served with Garlic bread & salad garnish.

Red Thai Curry **£8.95**
Wok fried Seasonal vegetables, sliced mushrooms, mixed peppers & onions, And Red Thai curry sauce served with Pilau rice.

Sizzling Vegetable Fajitas **£9.95**
Selection of seasonal vegetables with mixed peppers & red onions, spicy Fajita seasoning accompanied with salsa, guacamole & set sour Cream and flour tortillas

From the Grill

Pork Loin Steak **£9.95**
8oz loin steak Grilled served on apple mashed potato, with Somerset Cider and apple sauce, and seasonal vegetables.

Fillet Steak **£19.95**

Rump Steak **£10.95**

Sirloin Steak **£13.95**

Rib Eye Steak **£16.95**

All of the above are Grilled to your liking and served with chipped potato, Grilled tomato, Garden peas, sauté mushrooms and Onion Rings.

All our steaks are from Somerset or Welsh herds.
To accompany your Steak why not choose from one of the following sauces **£3.20** each

Pepper -Cracked black peppercorns, Cream & Brandy.

Stilton - Stilton Cheese, Cream, Cracked black pepper & mixed herbs.

Diane- Sliced mushrooms, shallots, Dijon mustard & cream.

Red Wine & Mushroom- Sliced mushrooms, pan fried with red wine sauce.

Extras

Baguette & Butter	**£1.05**	Chipped potato	**£2.05**
Garlic Bread	**£2.70**	Cheesy Chips	**£2.55**
Cheesy Garlic Bread	**£3.45**	Onion Rings	**£2.25**
House Salad	**£3.25**	Pan fried mushrooms	**£2.65**

All prices include VAT; all items are subject to availability. Weights when shown are approximate prior to cooking. Regrettably we can not guarantee that our products do not contain traces of nuts and/or seeds. Fish products may have traces of bones.
All salads and mixed leaves are dressed with Mustard dressing

Light Bites
Availability Monday to Saturday up to 6pm

Cold Sandwiches
Please specify your choice of white or granary bread.

Prawn, Marie Rose sauce & Wild Rocket	**£5.35**
Hand carved Ham with Wholegrain Mustard	**£4.95**
Bacon, Lettuce, Tomato & Mayonnaise	**£5.25**
Chicken & Green pesto with wild rocket	**£5.35**
Mature cheddar and pickle (suitable for Vegetarians)	**£4.35**

Hot Crusty Baguettes
Choose either White or Granary Baguette

Chicken, Bacon, Tomato & Mayonnaise	**£5.45**
Gammon & melted mature Cheddar cheese	**£5.40**

Pork & Leek sausage with melted cheddar cheese **£5.55**

Tuna Mayonnaise with Celery & Spring Onion **£5.55**

Pan fried mushroom, peppers, red Onion Stilton Cheese, green pesto & wild rocket (suitable for Vegetarians) **£5.55**

4oz Rump steak grilled with pan fried Onions **£6.25**

Jacket Potatoes **£5.65**
Choose from the following fillings: Tuna mayonnaise, Chilli Con Carni, Prawn & Marie Rose sauce, **Vegetarian options** Cheese & Baked Beans or Mushroom, Pepper & Stilton sauce.

The above are served with a salad garnish & coleslaw.

Ploughman's Stilton & Cheddar **£7.95**
Served with crusty baguette, celery, apple, pickle and salad garnish

Prawns "On Draught" **½ Pint £4.95 Pint £7.95**
Shell on prawns served with Marie Rose dip & Chunky bread

Desserts
Why not try one of our homemade hot desserts.
Fruit Crumble seasonal fruits topped with crumble mix & oven baked.
Spotted Dick suet pudding with currants steamed to perfection.
Bread & Butter Pudding layered bread & butter with sultanas & mixed spices.
Jam Sponge Pudding. Strawberry jam dripping over steamed sponge pudding.
Treacle Sponge Pudding steamed for the waist line.

The entire above are served with either, custard, cream or one scoop of vanilla ice cream. All priced at **£4.65**

Fresh Fruit Pavlova freshly cut fruit served on a meringue Nest with Ice cream and whipped cream **£5.35**

Chocolate Sundae pieces of Meringue, Chocolate Fudge cake, Chocolate ice cream, warm chocolate sauce, and whipped cream, Chocolate, Chocolate!! **£4.95**
Profiteroles filled with cream, served with a dollop of Clotted cream & warm chocolate sauce **£4.65**
Luxury Ice-Cream Cheesecake with clotted cream **£5.35**

Chocolate Fudge Cake served warm with hot chocolate sauce & clotted cream. **£4.95**

Apple & Blackberry Popover served with clotted cream. **£5.75**

Gooseberry & Apple Treacle Crunch served with clotted cream. **£5.75**

Ice Creams our ice creams are specially selected from MÖVENPICK OF SWITZERLAND
Who take pride in only using fresh ingredients with no preservatives.

Choose any three flavours (listed below), served with clotted cream	**£4.65**
Additional Scoop	**£1.75**

Vanilla, Strawberry, Mint Chocolate Chip, Maple & walnut, Rum & Raisin,
Panna Cotta, Cappuccino, Caramelita, andAlmond & Vanilla Chocolate Chip.

Cheeseboard **£6.55**
Cheddar, Stilton, Brie with celery Grapes and selection of savoury biscuits.

Leave room for our selected teas & Coffee

Coffee
Martin Cowardines Coffee local supplier from Somerset, roasted coffee beans ground at the Langford Inn so it's always fresh.

Cup of coffee	**£1.70**	**decaffeinated**	**£1.70**
Espresso	**£1.70**	**Latte**	**£2.25**
Floater Coffee	**£2.25**	**Cappuccino**	**£2.25**
Hot Chocolate	**£2.25**		

Liqueur Coffee **£3.90**

Irish	Jameson whisky	**French**	Brandy
Calypso	Tia Maria	**Scotch**	Whiskey
Parisiene	Cointreau	**Jamaican**	Dark Rum
Russian	Vodka	**Creamy Irish**	Baileys

Teas

	Cup	**Pot for One**
Traditional tea	**£1.50**	**£2.20**
Earl Grey	**£1.65**	**£2.55**
Twinnings Infused Teas	**£1.90**	**£2.75**

Lemon & Ginger
Blackcurrant, Ginseng & Vanilla
Cranberry, Raspberry & Elderflower
Pure Camomile
Echinacea & Raspberry
Peppermint
Raspberry, Strawberry & Loganberry
White Tea & Pomegranate

Cranberry & Sanquinello Orange
Green Tea
Blueberry & Apple

Please note, not only do we try to use local
Suppliers, we ask them to source locally
Produced foods wherever possible.

Our fishmonger is as committed as we are
All our fish are from sustainable fish stocks.

In addition to our restaurant we have
A function room available for hire.
Whether it be for meeting, or family celebration

We hope you have enjoyed your meal experience,
If so please let your friends know.
A Big Thank you from
Phillip, Claire, Harriet & the team.

… Bon Appetite!!!

Opening Times

Monday to Saturday	**12 noon to 11pm**
Sunday	**12 noon to 10.30pm**

Food Serving

Sunday to Thursday	**12 noon to 9pm Last orders**
Friday & Saturday	**12 noon to 9.30pm Last orders**

2007, 2009,2010 & 2011,Winners Best Country Pub
And Gold Winners for Service & Hospitality

AA 4**** for Food & Accommodation

These Prices are correct at time of printing