

WELCOME TO THE LANGEORD INN & RESTAURANT

Phillip, Claire, Harriet and 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 (V)*

£4.95

Ask our staff for today's soup, which is prepared by our chefs, & served with a warm ½ crusty baguette.

PRAWN COCKTAIL

£5.85

Specially selected Greenland prawns smothered with Marie Rose sauce, served on a bed of mixed leaves & accompanied with brown bread.

BREADED BRIE (V)

£5.75

Freshly breaded brie, deep fried with redcurrant jelly on a bed of mixed leaves.

ARDENNES PATÉ

£5.35

Medium course Paté, accompanied by caramelised onion chutney & warm toast.

STILTON MUSHROOMS (V)*

Sliced mushrooms cooked with Stilton cheese, cream & cracked black peppercorn sauce, served on garlic ciabatta.

£5.95

SMOKED SALMON* Sliced Smoked Salmon with mixed leaves, drizzled with

£6.95

lime infused olive oil & 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

£5.65

Freshly flour coated Whitebait, deep fried and dusted with paprika served on mixed leaves & Tartare sauce.

LOADED POTATO SKINS*

£5.45

Two potato skins filled with ham, topped with melted Cheddar, mixed herbs & salsa dip.



MAINS

ROAST BEEF*

Standard £9.85 Large £13.95

Topside of roast beef hand carved, served with Yorkshire pudding, horseradish sauce, roast, mash potato, with seasonal vegetables.

ROAST PORK*

Standard £8.45 Large £11.75

Leg of pork carved with crackling sage and onion stuffing and apple sauce, mash, roast potato, with seasonal vegetables.

LEG OF LAMB*

Standard £8.95 Large £11.95

Leg of lamb carved served with mint sauce and sage & onion stuffing, mash, roast potato, with seasonal vegetables.

TURKEY CROWN*

Standard £8.25 Large £11.75

Turkey crown carved, served with cranberry sauce and sage & onion stuffing, mash, roast potato, with seasonal vegetables.

MIXED ROAST*

£13.95

All four roast meats, Yorkshire pudding, sage & onion stuffing, mash, roast potato, with seasonal vegetables.

STEAK & KIDNEY PUDDING

£10.85

Homemade to our recipe steamed in the oven, served with rich gravy, mash, roast potato and seasonal vegetables.

COD & CHIPS

Standard £9.95 Large £11.95

Cod fillet, freshly coated in a Brains Beer batter, chipped potato, a choice of Garden or Mushy peas and Tartare sauce.

MUSHROOM STROGANOFF (V)

£9.55

Sliced mushrooms, peppers & onions, brandy flamed in a cream and Paprika sauce, served with Pilau rice.

RED THAI CURRY (V)

£9.55

Wok fried Seasonal vegetables, sliced mushrooms, mixed peppers & onions and Red Thai curry sauce served with Pilau rice.

LASAGNE Homemade using our own recipe

£9.55

Seasonal Vegetables layered with lasagne Verdi and cheese sauce, served with Garlic bread & salad garnish.

CHILDREN UNDER 11 YEARS

£4.95

Roast rib of beef, Pork, Lamb or Turkey.

*Gluton Free upon request.

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. These Prices are correct at time of printing.



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.

All the above are served with either, custard, cream or one scoop of vanilla ice cream. All priced at £4.85

FRESH FRUIT PAVLOVA

Freshly cut fruit served on a meringue nest with ice cream and whipped cream.

CHOCOLATE SUNDAE

Pieces of Meringue, Chocolate Fudge cake, Chocolate ice cream, warm chocolate sauce, and whipped cream, Chocolate, Chocolate!!

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Filled with cream, served with a dollop of clotted cream & warm chocolate sauce.

AMERICAN CHEESECAKE

Served with today's topping and clotted cream.

TODAY'S SPECIAL DESSERT

Ask your server for details.

CHOCOLATE FUDGE CAKE

Served warm with hot chocolate sauce & clotted cream.

ICE CREAMS

Our ice creams are specially selected from MÖVENPICK who take pride in only using fresh ingredients with no preservatives. Choose any three flavours, served with clotted cream.

ADDITIONAL SCOOP

Vanilla, Strawberry, Mint Chocolate Chip, Maple & Walnut, Rum & Raisin, Panna Cotta, Cappuccino, Chocolate Chip, Caramelita or Pistachio.

CHEESE BOARD

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

Decaffeinated	£1.80	
Espresso		£1.75
Latte		£2.30
Floater Coffee		£2.30
Cappuccino		£2.30
Hot Chocolate		£2.30
Liqueur Coffee		£3.95
Irish	Parisiene	

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

£5.45

£4.95

£4.75

£5.45

£6.95

£4.95

£4.75

£1.85

£6.95

	Cup	Pot for One
Traditional tea	£1.60	£2.20
Earl Grey	£1.70	£2.55
TWINNINGS INFUSED TEAS	£1.90	£2.75
Lemon & Ginger		
Blackcurrant, Ginseng & Vanilla	415	O.E.
Pure Camomile		
Peppermint		ar .
White Tea	THY YES	
Green Tea		6

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.