



THE LANGFORD

FIVEHEAD

In the rush of early morning, when the red burns through the grey,
and the wintry world lies waiting for the glory of the day...

Louisa May Alcott

seasonal cocktail

winter negroni – with clementine gin + grand marnier - £7.95

to start

duck	smooth duck liver parfait + crispy duck leg croquette celeriac puree and pickles
sea trout	confit sea trout fillet beetroot, fennel and orange with crispy quail's egg
goat's cheese	whipped Vulscombe goat's cheese roast butternut squash + red onion and pumpkin seed pesto
carrot + ginger	smooth carrot, ginger + honey soup finished with crème fraiche

to follow

beef	sirloin of beef wild mushrooms, carrots and confit shallot
cod	pan-fried cod fillet Jerusalem artichoke puree, cauliflower and leeks
pheasant	slow-roast leg + pan-cooked breast braised red cabbage, parsnip puree and sprouts
gnocchi	hand made potato dumplings autumn vegetables and butter sauce

to finish

chocolate	dark chocolate cake + milk chocolate honeycomb bar with white chocolate ice cream
rhubarb	poached Champagne rhubarb + blood orange curd crème fraiche ice cream
sticky toffee pudding...	SOUFFLÉ with vanilla ice cream and butterscotch sauce
cheese	west country cheeses walnut and sultana bread, oatcakes and homemade jelly

menu prix fixe
3-courses 45.00

Food allergies and intolerances:

If you have any queries about our ingredients, please speak to our staff before you order