



# THE LANGFORD

FIVEHEAD

'There is always in February some one day, at least,  
when one smells the yet distant, but surely coming, summer'  
Gertrude Jekyll

## seasonal cocktail

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

### to start

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<b>chicken + ham</b>	coarse chicken + ham terrine pickled vegetables with piccalilli and chicken skin crackling
<b>trout</b>	confit trout fillet beetroot, fennel and orange, crispy quail's egg
<b>goat's cheese</b>	whipped Vulscombe goat's cheese roast red onion and squash with pomegranate molasses
<b>carrot + ginger</b>	smooth carrot, ginger + honey soup finished with creme fraiche

### to follow

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<b>pork</b>	pancetta-wrapped pork loin celeriac, spiced pear and sprouting broccoli
<b>hake</b>	pan-fried hake fillet Jerusalem artichoke puree, cauliflower and leeks
<b>duck</b>	roast duck breast + leg croquette parsnip puree, mushrooms and confit shallot
<b>gnocchi</b>	hand made potato dumplings autumn vegetables and butter sauce

### to finish

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<b>chocolate</b>	dark chocolate cake + milk chocolate honeycomb bar with white chocolate ice cream
<b>rhubarb</b>	poached Champagne rhubarb + blood orange curd crème fraiche ice cream
<b>sticky toffee pudding...</b>	...soufflé! vanilla ice cream and butterscotch sauce
<b>cheese</b>	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