



# THE LANGFORD

FIVEHEAD

“The art of love...is largely the art of persistence.”

– Albert Ellis

**seasonal cocktail**  
**elderflower fizz £8.00**

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to start

<b>lamb</b>	slow cooked crispy lamb shoulder sweet + sour aubergine, yogurt and coriander
<b>salmon</b>	home-cured salmon Watercress, beetroot and horseradish cream
<b>blue cheese</b>	blue cheese and spiced pear walnut, celery and chicory salad
<b>tomato + pepper</b>	smooth tomato + pepper soup

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to follow

<b>pork</b>	slow roasted pork belly and pancetta wrapped fillet parsnip puree, root vegetables and pickled apples
<b>John Dory</b>	pan fried John Dory fillet squash, fennel and sage and hazelnut butter
<b>duck</b>	Creedy Carver duck breast jerusalem artichoke, quince and swiss chard gratin
<b>gnocchi</b>	homemade potato dumplings autumn vegetables and butter sauce

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to finish

<b>chocolate</b>	dark chocolate crème honeycomb and white chocolate ice cream
<b>quince</b>	quince crumble souffle vanilla ice cream
<b>vanilla</b>	vanilla crème caramel apples, sultanas and shortbread
<b>cheese</b>	west country cheeses treacle 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