



# THE LANGFORD

FIVEHEAD

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

– Albert Ellis

## seasonal cocktail

**Somerset Champagne cocktail – pomona & brut champagne £10.50**

### to start

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<b>rabbit + ham</b>	coarse rabbit + ham terrine artichoke piccalilli, little gem and mustard + tarragon mayo
<b>cod</b>	crispy salted cod crushed peas, potato and malt vinegar
<b>asparagus</b>	New Cross farm asparagus and slow-cooked hen's egg with savoury granola and capers
<b>wild garlic</b>	smooth wild garlic soup finished with sour cream

### to follow

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<b>guinea fowl</b>	roast guinea fowl breast cauliflower, leeks, and mushrooms
<b>hake</b>	pan-fried hake fillet spring vegetables, spinach and hazelnut pesto
<b>lamb</b>	croquette of shoulder, slow-cooked belly + roast loin carrot puree and garlic leaf pesto
<b>tart</b>	spring vegetable and goats cheese tart Jersey royals and chive butter sauce

### to finish

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<b>chocolate</b>	dark chocolate delice with salted caramel ice cream and honeycomb
<b>rhubarb</b>	rhubarb mille feuille poached rhubarb and rhubarb sorbet
<b>lemon curd</b>	set lemon curd Somerset strawberries, yogurt sorbet and crispy meringue
<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