



# THE LANGFORD

FIVEHEAD

“The art of love...is largely the art of persistence.”  
– Albert Ellis

**seasonal cocktail**  
**hot clementine gin and gingerbread £5.50**

to start

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<b>wood pigeon</b>	pigeon breast beetroot, pickled blackberries and goats cheese
<b>sea trout</b>	cured and confit sea trout apple, fennel and spiced dressing
<b>butternut</b>	blue cheese and butternut arancini butternut puree and confit garlic mayo
<b>parsnip</b>	smooth parsnip soup parsnip crisp

to follow

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<b>guinea fowl</b>	roast guinea fowl parsnip puree, savoy cabbage and sprouting broccoli
<b>wild seabass</b>	pan-fried wild seabass fillet celeriac, salsify, leeks and parsley and caper sauce
<b>beef</b>	sirloin of beef pancetta, mushroom, onion and horseradish
<b>gnocchi</b>	homemade potato dumplings winter vegetables and butter sauce

to finish

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<b>chocolate</b>	dark chocolate crème honeycomb and white chocolate ice cream
<b>rhubarb</b>	rhubarb and lemon mille feuille buttermilk sorbet
<b>quince</b>	quince crumble souffle vanilla ice cream
<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