

# The Langley Tap

'All our dishes are homemade; please let us know if you have any dietary requirements or allergies, as many of our dishes can be adapted.'

## Starters & Nibbles

Warm Crusty Bread ~ topped with tomato, onion, peppers & cheese, served with Olives. For two ~ **£7.50**

Stilton Dumplings ~ with sweet chilli sauce and salad. **£5.50**

Creamy garlic mushrooms ~ served on toast. (V) **£5.50**

Duck liver & brandy pate ~ homemade, served with crusty bread & salad.  
**£5.50**

Moules ~ Steamed in white wine, garlic & cream, served with crusty bread.  
**£6.50**

## Mains

Chicken En Croute ~ A large chicken supreme, stuffed with bacon, cracked black pepper and cheddar, wrapped in puff pastry, finished with a tarragon beurre blanc. **£18** (Please allow 25mins cooking time)

Pork Tenderloin ~ Medallions of pork, served with our famous hunters sauce of; baby onions, mushrooms, smoked bacon and red wine. Finished with crispy stilton dumplings. **£18**

Beef & Black Pudding Stack ~ Medallions of beef fillet, griddle cooked and served pink, stacked with slices of black pudding, served with a mushroom & Madeira cream sauce. **£21**

**Half Crispy Duck** ~ A Local favourite, Roasted and served with a redcurrant and fresh strawberry sauce. (GF) **£21**

**Kangaroo Steak** ~ Served pink, with smoked bacon, sweet peppers, mushroom & spinach, in a creamy brandy sauce. (GF) **£15**

**Belly Pork** ~ Slowly roasted with cider & garlic, served on whole grain mustard mash, with rich onion gravy, topped with crispy crackling. **£16**

**Salmon & Haddock Plate** ~ "A twist on an old favourite." Slices of salmon and haddock, steam-fried with mussels & prawns, served with a creamy white wine & Pernod sauce. **£18**

**Cod Wellington** ~ Stuffed with mushrooms, garlic & spinach, wrapped in puff pastry & served with a white wine sauce. **£18**

**Seabass Fillets** ~ Pan fried with baby prawns & king prawns in a garlic and herb butter, served on a bed of dressed mixed leaves, with new potatoes. **£18**

**Moules** ~ Steamed in white wine, garlic & cream, served with homemade chunky chips for dipping! **£14**

**Vegetable Parcel** – Portobello mushrooms, roasted red pepper and goats cheese, wrapped in filo pastry and baked until golden, served with a rich red wine and rosemary sauce **£15 (V)**

**Sun blushed Tomato Risotto** – Sun blushed tomatoes, basil and parmesan risotto topped with fresh rocket, parmesan crisp and drizzled with truffle oil **£15 (V) (GF)**

**Kashmiri Curry** ~ Our homemade sweet and spicy kashmiri sauce, with a selection of vegetables, served with rice, poppadoms, mango chutney and a wedge of lime. (Vegan) **£13 (GF) (DF)**

*All main dishes are served with seasonal vegetables & homemade chunky chips, unless stated otherwise.*

*Why not upgrade your potatoes to Dauphinoise for £4? Just ask when ordering.*

## From The Grill

8oz Fillet Steak Rossini £27

*Served on a crouton, with a rich Madeira & concasse tomato cream sauce, topped with homemade pate.*

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10oz Sirloin Steak £23

8oz Fillet Steak £25

*Including your choice of accompaniment;*

~ Creamy Peppercorn Sauce

~ Stilton & Prawn Sauce

~ Traditional Garnish of fried onions, mushrooms & tomato (DF & GF)

Steaks are cooked to your liking, and all served with homemade chunky chips and seasonal vegetables. (DF, GF)

*Please see Guys Pie Board for more daily dishes.*

## Side Orders

*Dauphinoise Potatoes £6*

*Beer Battered Onion Rings £3.50*

*Homemade Truffle & Parmesan Chunky Chips £4.50*

*Side Salad £2.50*

*Garlic Bread £3 with cheese £4*

*Homemade Chunky Chips £3.50*

*Crispy Stilton Dumplings £3.95*

# Desserts

'All our desserts are homemade on the premises.'

All Priced at **£6.50** unless otherwise stated.

**Sticky Toffee Pudding** ~ Served with toffee sauce & Marshfield ice-cream.

**Apple Crumble** ~ Served with homemade custard. (GF)

**Cheesecake** ~ Flavour of the day, please see our blackboard.

**Black Forest Pavlova** ~ Homemade chocolate pavlova, topped with Chantilly cream & Kirsch soaked black cherries & mixed berries. (GF)

**Chocolate Brownie** ~ Served warm, with salted caramel ice-cream. (GF)

**Taster Plate for Two** ~ Our favourites; a slice of cheesecake, chocolate brownie and a mini black forest pavlova. Served with a scoop of blackcurrant sorbet. **£12**

**Trio of Sorbet & Ice-Cream** ~ Three scoops of different flavoured sorbets & Ice-cream. (GF) (Please ask for our flavours board) **£4.50**

**Cheeseboard** ~ A selection of English cheddar, Brie, Goats & Stilton, served with crackers, grapes and chutney. **£8** (*Gluten free crackers available, please ask*)

*Some of our desserts can be adapted to suit your dietary requirements, please ask a member of staff.*

## Coffee's & Tea's

Americano ~ **£2.05**

Plain Floater Coffee ~ **£2.25**

Latte ~ **£2.95**

Cappuccino ~ **£2.95**

Espresso ~ **£2.75**

Pot of Tea for One ~ **£1.95**

Herbal Tea ~ **£2.05**