

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**

King Prawns ~ King prawns, in a creamy prosecco & pink peppercorn sauce, served with crusty bread. **£7.50**

Garlic & Blue Cheese Mushrooms ~ In a creamy white wine sauce, served on toasted bread. (V) **£6**

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**

Smoked Salmon ~ Served with cracked black pepper, fresh lemon, bread & butter and a salad garnish. **£7**

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. **£19** (Please allow 30mins cooking time)

Pork Tenderloin ~ Medallions of pork, served with our hunters sauce of; baby onions, mushrooms, smoked bacon and red wine. Finished with our famous crispy stilton dumplings. **£19**

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. **£22**

Duo of Duck ~ A confit duck leg and a griddle cooked duck breast, served with our famous redcurrant & fresh strawberry sauce. **£21 (GF)**

Taste of the Wild ~ Venison, wild boar & kangaroo, griddle cooked, and served with a sauce of smoked bacon, sweet peppers, spinach, garlic and Madeira, finished with a hint of cream. **£23 (GF)**

Belly Pork ~ Slow roasted, served on a bed of bubble & squeak, with a cider and apple cream sauce, topped with crispy crackling. **£17**

Tuna Steak ~ Marinated in coriander, lime & garlic, griddle cooked until pink, served with a sweet chilli & coconut sauce. **£18**

Seafood Plate ~ "A twist on an old favourite." Slices of salmon steam-fried, with mussels, prawns & king prawns, served with a creamy white wine & Pernod sauce. **£19 (GF)**

Traditional Fish & Chips ~ Haddock, battered in our own Wadsworth ale batter, served with homemade chunky chips, minted crushed peas & tartare sauce. **£14 (DF)**

Three Cheese & Truffle Tagliatelle ~ In a creamy sauce, served with garlic bread, and topped with fresh rocket leaves. **£14 (V)**

Mediterranean Vegetable Parcel ~ Sweet peppers, tomato, courgette & aubergine, tossed in chilli, garlic & herbs, wrapped in filo pastry, served with a creamy tomato & basil white wine sauce. **£15 (V)**

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)* **£15 (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.

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN

10% Gratuity, will be added to parties of 10 people or more.

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 £24

8oz Fillet Steak £26

12 oz Rib Eye Steak £26

*Including your choice of accompaniment;*

~ Creamy Peppercorn Sauce or

~ Stilton & Prawn Sauce or

~ 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)

*Or why not upgrade to Dauphinoise potatoes for £4?*

*Please see Guys Pie Board for our selection of daily homemade pies.*

## Side Orders

*Side Order of Dauphinoise Potatoes £6*

*Beer Battered Onion Rings £3.50*

*Homemade Truffle & Parmesan Chunky Chips £4.50*

*Crispy Stilton Dumplings £3.95 Side Salad £2.95*

*Garlic Bread £3 with cheese £4*

*Homemade Chunky Chips £3.50*

# Homemade Desserts

~ All Priced at £6.50 unless otherwise stated. ~

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

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

Mango & Passion Fruit Pavlova ~ Homemade meringue, topped with mango coulis, layered with Chantilly cream, topped with fresh passion fruit.

(GF)

Traditional Bread & Butter Pudding ~ Served with custard.

Black Forest Chocolate Brownie Sundae ~ Layers of brownie chunks, black forest fruit compote and white chocolate & morello cherry ice-cream, topped with Chantilly cream.

Taster Plate for Two ~ Our favourites; a slice of cheesecake, a mini pavlova & a chunk of black forest chocolate brownie. Served with a scoop of lemon 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 For Two To Share ~ A selection of English Cheddar, Brie, Goats & Stilton, served with crackers, grapes, salad and chutney. **£10**

*(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 ~ £2.50

Plain Floater Coffee ~ £3.00

Latte ~ £2.95

Cappuccino ~ £2.95

Espresso ~ £2.75

Pot of Tea for One ~ £1.95

Herbal Tea ~ £2.50

Why not make your  
coffee a liqueur  
coffee?

Add any liqueur from  
our bar.