

# 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**

Goan King Prawns ~ King prawns, in a spicy Goan style sauce, served with mixed leaves & a wedge of lemon. **£7 (GF, DF)**

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. **£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**

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

**English Wild Boar** ~ Pan fried and served with smoked bacon, mushrooms & apricots in a creamy port and stilton sauce. £22 (GF)

**Lamb Shank** ~ Slowly roasted, served with a creamy mint & white wine sauce, on a bed of garlic mash potato. £19 (GF)

**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)

**Tuna En Crouete** ~ Stuffed with coriander, lime, garlic & ginger cream cheese, wrapped in puff pastry and served with a sweet chilli beurre blanc. £20

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

**Sun blushed Tomato Risotto** – Sun blushed tomatoes, basil and parmesan risotto topped with fresh rocket, parmesan crisp and drizzled with truffle oil. £16 (V) (GF)

**Vegetable Parcel** ~ Mushrooms, courgette, tomato & sweet peppers, with brie and basil, wrapped in filo pastry and served with a roasted red pepper sauce. £16 (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

## From The Grill

8oz Fillet Steak Rossini **£27**

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

~~~~~

10oz Sirloin Steak **£24**

8oz Fillet 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)

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

## Side Orders

*Dauphinoise Potatoes **£6***

*Beer Battered Onion Rings **£3.50***

*Homemade Truffle & Parmesan Chunky Chips **£4.50***

*Side Salad **£2.95***

*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.

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

**Eton Mess** ~ Crushed homemade meringue, fresh strawberries and Chantilly cream. (GF)

**Bread & Butter Pudding** ~ With dark chocolate & orange, served with custard.

**Lemon Tart** ~ Served with a scoop of raspberry sorbet.

**Taster Plate for Two** ~ Our favourites; a slice of cheesecake, lemon tart and a mini eton mess. 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 ~ **£2.50**

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.