

The Langley Tap

'All our dishes are homemade; please let us know if you have any dietary requirements, 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**

Bubble & Squeak ~ Traditional potatoes, onion & cabbage, pan fried and topped with a fried egg. (V) **£5.50**

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 traditional Au Poivre sauce. **£21**

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

Local Venison Haunch Steak ~ Griddle cooked and served pink, with a smoked bacon, fresh blueberries and red wine sauce. **£17**

Local Pheasant Breast ~ Griddle cooked, served with a mushroom and Madeira cream sauce, topped with crispy prosciutto ham. **£16**

(Please note – may contain shot)

Lamb Rump ~ Served pink, on a bed of crushed potato & savoy cabbage, served with a jug of minted red wine gravy. **£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**

Salmon Supreme ~ Stuffed with brie and cranberry, wrapped in puff pastry, served with a champagne and dill sauce. **£18**

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)

Add Chicken for £3

Mediterranean Vegetable Tagine ~ A variety of vegetables, in a red wine, smoked paprika and garlic sauce, served with a timbale of fruity cous cous. **£15 (V)**

Sweet Potato & Vegetable Casket ~ Sweet potato and a selection of seasonal vegetables, served on a bed of mushroom and tarragon risotto, with a white wine sauce. **£15 (V)**

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

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 our Fish of the Day Board and 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.

**Treacle Tart** ~ Served warm, with Marshfield ice-cream.

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

**Cheesecake** ~ Flavour of the day.

**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 gin 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 & 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**