

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 & Olives for two. **£5.50**

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

Salmon & Prawn Salad ~ Slices of smoked salmon and juicy prawns, on a bed of dressed salad, served with marie rose sauce, crusty bread and a wedge of lemon. **£7.50**

Mains

Local Venison Haunch Steak ~ Griddle cooked and served pink, with a smoked bacon, fresh blueberries and red wine sauce. **£15.50**

Minted Lamb Shank ~ Slow cooked, served on a bed of garlic mash potato, with a creamy mint and white wine sauce. **£18**

Pheasant Breast ~ Griddle cooked, served with a mushroom and Madeira cream sauce, topped with crispy prosciutto ham. **£15**

(Please note – may contain shot)

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

Chicken En Croute ~ A large chicken supreme, stuffed with brie and cranberries, wrapped in puff pastry, finished with a bacon and white wine sauce. **£18** (Please allow 25mins cooking time)

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**

Seabass Fillets ~ Pan fried with prawns in a garlic and dill butter, served on a bed of dressed mixed leaves, with new potatoes. **£17**

Seafood Casket ~ A selection of fresh fish, (please ask for today's fishes) in a cheesy mornay sauce, served in a filo basket, on a bed of rice. **£16**

Vegetable Thai Style Green Curry ~ Our own spicy Thai style sauce, with a selection of mixed vegetables, served on a bed of rice.

£13 (Vegan,GF,DF) Add Chicken for £3

Spinach, Fine Bean & Pea Linguine ~ In a creamy cheddar and white wine sauce, served with crusty garlic bread. (V) **£14**

Vegetable Parcel ~ Roasted butternut squash, courgettes and red pepper, wrapped in a filo pastry parcel, served with a sweet chilli beurre blanc sauce. (V) **£16**

From The Grill

10oz Sirloin Steak £23

8oz Fillet Steak £25

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

Including your choice of accompaniment;

~ Creamy Peppercorn Sauce

~ Stilton & Prawn Sauce

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

Please see our Fish of the Day Board and Guys Pie Board for more daily dishes.

Side Orders

*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 cream ice-cream.

Cheesecake ~ Flavour of the day.

Sticky Toffee Pudding ~ Served with salted caramel ice-cream.

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

Chocolate Orange Brownie ~ Served warm, with vanilla ice-cream. (GF)

Taster Plate for Two ~ Our favourites; a slice of cheesecake, chocolate orange 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, garnished with fresh fruit. (Please ask for our flavours board)
£4.50

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**