LANGLEY CASTLE

TASTING MENU

£85pp – including wine pairing £110pp

This menu is created with local ingredients with provenance at its core.
We take traditional dishes and regional produce, and our chefs craft them into plates that deliver a sense of home comfort while reflecting the style and elegance of these castle walls.

Beautifully paired with our curated selection of four wines.

To ensure the best dining experience, our tasting menu is served exclusively to the entire table.

BREADS

Fresh Homemade Sourdough made with Allendale Ale & whipped butter

CHICKEN & HAM PRESSING (GF)

Egg Yolk Mayonnaise - Baby Vegetables - Nasturtium - Golden Raisin - Curry Oil

Morande Estate, Pinot Noir, 2024
ACONCAGUE, CHILE

WEST COAST SCALLOP BOUDIN

Dash Broth- Sea Vegetables- Puffed Potato

Serra Da Estrela Albarino 2024
GALICIA, SPAIN

COD FILLET "CAESAR"

Parmesan - Mustard Veloute - Bread Crisp - Baby Gem - Poached Quail Egg

Pratello, Lugana Catulliano 2024
LOMBARDY, LAKE GARDA, ITALY

DUO OF HERDWICK LAMB (GF)

Potato Terrine - Purple Potatoes - Green Beans - Red Chicory - Rosemary Jus

DARK CHOCOLATE DELICE

Mint - Chocolate Soil

Muscat de Frontignan 2022
CHATEAU DE STONY, LANGUEDOC ROUSSILLON, FRANCE

CHEESE COURSE (OPTIONAL)

£7pp Supplement

V = Vegetarian VE = Vegan GF = Gluten Free GFA = Gluten Free Available N = Contains Nuts DF = Dairy Free
Dishes can be tailored to suit most dietary requirements upon request. If you have any allergies or dietary needs, please inform a member of our team. We will do our very best to accommodate your request.
A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.