LANGLEY CASTLE

Why not leave your dining experience in Mark's hands
Chef Mark's Surprise Tasting Menu £85pp
Beautifully paired with our curated selection of five wines £120
Why not add a glass of Billecart Salmon Champagne for £13.50 to enjoy with the Bread

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

STARTERS

HAM HOCK PRESSÉ

Apricot & Fig Chutney - Peas - Cheese Doughnut - Pickled Lettuce

WEST COAST SCALLOP BOUDIN

Dash Broth - Sea Vegetables - Puffed Potato
£2 SUPPLEMENT

"PANACALTY" (GF)

Salt Beef - Pickled Shallot - Yukon Gold - Soy Beef Tea

SMOKED SALMON

Parsley Mayo - Beetroot Gel - Piccolo Cucumber - Buttermilk Dressing

SPRING PEA RISOTTO (GF, V)

Parmesan Espuma - Mange Tout - Shoots

2 Courses - £50.00 **3 courses - £62.50**

MAINS

DUO OF HERDWICK LAMB (GF)

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

STONE BASS (GF)

Chorizo - Red Pepper Foam - Pak Choi - Basil - Sea Herbs

11 HOUR SLOW ROASTED PORK BELLY (GF)

Spiced Fillet - Charred Sweetcorn - Black Garlic - Toffee Apple Jus

BEEF WELLINGTON

(FOR TWO PEOPLE)

Pomme Puree - Mixed Seasonal Vegetables - Red Wine Jus

£20 SUPPLEMENT

COD FILLET "CAESAR"

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

QUINOTTO (V)

Purple Quinoa - Courgette & Basil Puree - Toasted Cashews - Thai Basil

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LANGLEY CLASSICS

Chateaubriand (for two people)	£19.00 Supplement
8oz Fillet of Beef	£9.50 Supplement
8oz Sirloin	£5.00 Supplement

Add Black Truffle Shaved Tableside for £10pp

Our steaks come pan roasted with lashings of local herbs and butter, cherry vine tomato, wild mushroom fricasse, and your choice of sauce and side dish.

Side Dishes:

Mixed Vegetables £5.95 each
Tenderstem Broccoli
Herb Ratte Potato
Koffmann Fries
Koffmann Chips

Sauces:

Au Poivre £3.50 each
Red Wine Jus
Bearnaise
Blue Cheese

DESSERTS

STICKY TOFFEE PUDDING SOUFFLE (GF)

(Please allow 15 minutes)

Vanilla Ice Cream - Salted Caramel

£2 Supplement

ENGLISH RASPBERRY TART (V)

Sorbet - Gel - Crisps - Vanilla Custard

PASSION FRUIT "S'MORE"

Chocolate Crisp - Sorbet - Ginger Cream - Passionfruit Caramel

AUTUMNAL GARDEN

Vanilla Creme Chiboust - Pumpkin Parfait - Crystalised Seeds - Lemon Gel

ICED PEANUT BUTTER PARFAIT (GF, N)

Hazelnut - Chantilly - Salted Caramel

CHEESES

5 Cheeses	£7.00 Supplement
7 Cheeses	£10.00 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.