



SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

|                                                                              |                                                      |                                           |
|------------------------------------------------------------------------------|------------------------------------------------------|-------------------------------------------|
| <b>Marinated Nocellara, Gaeta &amp; Cerignola Olives</b> (gf) (ve) .....5.75 | <b>Spiced Maple-roasted Nuts</b> (gf) (ve) .....5.00 | <b>Padron Peppers</b> (gf) (ve) .....5.50 |
| sun-blushed tomatoes                                                         | <b>Hummus</b> (gfa) (ve) .....6.25                   | olive oil, Maldon sea salt                |
|                                                                              | pomegranate, roasted hazelnut, coriander, flatbread  | <b>Pigs in Blankets</b> .....6.00         |
|                                                                              |                                                      | honey & mustard glaze                     |

SMALL PLATES

|                                                       |                                                        |                                                                         |
|-------------------------------------------------------|--------------------------------------------------------|-------------------------------------------------------------------------|
| <b>Crispy Fried Chicken</b> (gf) .....8.75            | <b>Crispy Pork Belly Bites</b> (gfa) .....8.75         | <b>Superfood Summer Salad</b> (gfa) (ve) .....Small 8.50 ...Large 14.00 |
| hot chilli honey, lemon mayo                          | thai chilli honey, crispy shallot, coriander & lime    | baby spinach, fennel, orange, roasted corn,                             |
| <b>King Prawns</b> (gfa) .....12.00                   | <b>Halloumi Fries</b> (gf) (v) .....9.75               | giant cous cous, kalamata olives,                                       |
| romesco sauce, garlic chilli parsley butter, focaccia | cornflake crumb, chipotle mayo, pomegranate, coriander | lemon vinaigrette, hummus                                               |
| <b>Crispy Squid</b> (gf) .....8.50                    | <b>Pan-fried Scallops</b> (gf) .....13.75              | <b>Bread &amp; Olive Board to share</b> (ve) .....14.25                 |
| chilli, spring onion, aioli                           | samphire, prosciutto, baby peas                        | artisanal sourdough, focaccia, rustic pitta bread,                      |
| <b>Whipped Vegan Feta</b> (ve) .....9.00              | <b>Burrata</b> (v) (vea) .....12.75                    | Nocellara & Cerignola olives, sun-blushed tomatoes,                     |
| Isle of Wight tomatoes, kalamata olive                | Isle of Wight tomatoes, kalamata olive                 | olive oil & balsamic dip                                                |
| & caper salad, basil, sourdough                       | & caper salad, basil, sourdough                        |                                                                         |

SUNDAY ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, GREENS, ROAST CARROTS, MASHED SWEDE

|                                                                                                      |                                                                                                       |
|------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| <b>Rare Sirloin of Beef</b> (gfa) .....22.75                                                         | <b>Roast Chicken Crown</b> (gfa) .....19.95                                                           |
| Yorkshire pudding                                                                                    | apricot & pork stuffing, Yorkshire pudding                                                            |
| <b>Belly of Pork</b> (gfa) .....19.50                                                                | <b>Beetroot, Squash &amp; Pine Nut Wellington</b> (ve) .....17.50                                     |
| apricot & pork stuffing, Yorkshire pudding                                                           | vegan gravy                                                                                           |
| <b>Trio of Meats</b> (gfa) .....26.25                                                                | <b>Family Sharing Sunday Roast (for four people)</b> (gfa) .....80.00                                 |
| rare sirloin of beef, roast chicken crown, belly of pork, apricot & pork stuffing, Yorkshire pudding | rare sirloin of beef, belly of pork, roast chicken crown, apricot & pork stuffing, Yorkshire puddings |

MAINS

|                                                                                        |                                                     |                                                                             |
|----------------------------------------------------------------------------------------|-----------------------------------------------------|-----------------------------------------------------------------------------|
| <b>Beer-Battered Fish &amp; Triple-Cooked Chips</b> (gf) .....18.25                    | <b>Traditional English Pork Sausages</b> .....12.75 | <b>Asparagus &amp; Pea Risotto</b> (gf) (ve) .....Small 8.50 ...Large 13.75 |
| North Sea haddock, pea purée, tartare sauce                                            | mashed potato, onion gravy, seasonal greens         | gremolata                                                                   |
| <b>Pan-fried Chalk Stream Trout</b> .....23.75                                         | <b>Dressed Crab</b> (gf) .....17.75                 | <b>Watermelon &amp; Whipped Feta Salad</b> (gf) (ve) .....13.50             |
| purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aioli | chipotle potato salad, mixed leaf & cherry tomato   | Isle of Wight tomatoes, green olives, chervil                               |

GRILLS

|                                                                                       |                                                                                     |
|---------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>Chuck &amp; Rib Burger</b> (gfa) .....17.45                                        | <b>Smoked Mushroom Burger</b> (ve) .....16.00                                       |
| brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries | vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries |
| <b>Crispy Chicken Burger</b> (gfa) .....16.45                                         | <b>Grilled Chicken Caesar Salad</b> .....15.25                                      |
| brioche bun, gochujang mayo, iceberg lettuce, skin-on fries                           | crispy bacon, lettuce, croutons, Parmesan & Caesar dressing                         |

SIDES

|                                                      |                                                    |                                                  |
|------------------------------------------------------|----------------------------------------------------|--------------------------------------------------|
| <b>Triple-cooked Chips</b> (gf) (ve) .....5.25       | <b>Mashed Potato</b> (gf) (v) .....4.75            | <b>Pigs in Blankets</b> .....6.00                |
| <b>Truffle Parmesan French Fries</b> (gf) .....6.25  | <b>Buttered New Potatoes</b> (gf) (v) .....5.25    | honey & mustard glaze                            |
| <b>Fries</b> (gf) (ve) .....4.75                     | chives                                             | <b>Roast Potatoes</b> (gf) (ve) .....4.75        |
| <b>Beer-battered Onion Rings</b> (gf) (ve) .....5.25 | <b>Side Salad</b> (gf) (ve) .....4.00              | <b>Cauliflower cheese to share</b> (v) .....6.75 |
|                                                      | <b>Buttered Seasonal Greens</b> (gf) (v) .....4.50 |                                                  |



(v) Suitable for vegetarians (ve) vegan (ve) vegan alternative available (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.



## THE LANGTON ARMS

- VILLAGE PUB & KITCHEN -



We'd love to hear from you!  
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