

CHURCHILL BAR

LIGHT BITES

Homemade sourdough, seasonal butter 4.5

Beef & wild mushrooms
fogottini, truffle aioli 7

Vegetable crisps,
vanilla & basil seed salt 4

Lobster cracker with
beetroot, grapefruit & dill 9

BOARDS

ARTISAN BRITISH CHEESE 19
Served with homemade crackers
and chutney

RARE-BREED CHARCUTERIE 24
Served with homemade
breads and pickles

PRIMI

TORTELLI 18
Smoked ricotta & spinach, cultured
butter, sage, toasted pistachio nuts

TAGLIOLINI 24
Poached lobster, cherry tomatoes,
lemon peel, basil cress

FREGULA 17
Caramelised onion, braised beef cheek,
yuzu & sorrel

MINISTRONE 14
Seasonal vegetables, basil coulis,
sourdough croutons

SANDWICHES

LANGLEY CLUB 26
Chicken, bacon, hen's egg, tomato, lettuce &
mayonnaise on toasted bloomer

BURGER 26
Dry aged beef patty, tomato & baby gem,
red onion, Montgomery's Cheddar & Smoked
Leicester cheese

ROAST-BEEF 16
Mustard & honey roast beef, smoked
cheddar, pickled cabbage on rye bread

SALMON 18
Severn & Wye smoked salmon, goat curd,
dill, pickled cucumber on white bread

EGGPLANT & SQUASH 16
Chargrilled eggplant and squash, lamb's
lettuce, avocado and cashew nuts

PIZZA

ROASTED VEGETABLES 15
Aubergine, red onion, tomato, basil pesto,
roasted peppers, rocket

SQUASH 18
Butternut squash, mozzarella, fresh burrata,
anchovies, chilli

CACIO & PEPE 22
Mozzarella, Pecorino Romano, black pepper,
wild mushroom, truffle oil

CLASSIC 14
Tomato, mozzarella di bufala, basil

SALADS

CAESAR 21

Gem lettuce, bread tuilles, smoked chicken, anchovies, & Parmesan dressing

GARDEN 15

Vegetables, baby spinach, mustard leaves, caramelised peanuts, blood orange & apple dressing

BETROOT 16

Salt baked beetroot, Norfolk quinoa, mustard leaves, sweet potato, cashew & coriander dressing

BURRATA 19

Spelt, roasted tomatoes, pickled cucumbers, lemon peel, basil dressing

SIDE DISHES

Chargrilled cavolo nero, garlic butter, toasted almonds 5.5

Green leaves salad, asparagus shavings & seeds 6.5

Crisp potato terrine, onion relish 6

Fennel gratin 6.5

Triple cooked chips 6

GRILL

FILLET 38

28-day dry aged Dedham Vale Hereford beef (200g)

CHICKEN 28

Creedy carver free range chicken breast & leg, bread sauce emulsion (350g)

RIB-EYE 38

35-day dry aged Dedham Vale Hereford beef (350g)

RED SNAPPER 32

Fillet of snapper, house pickles, hollandaise sauce, tenderstem broccoli

PUDDINGS

Peanut & chocolate cake, sesame & miso cream, dark chocolate shards 11

Coffee parfait, liquorice, rosemary, Baileys 11

Medjool date sponge, charred pear foam, saffron ice cream 11

Chocolate & hazelnut Cremino, Lapsang Souchong tea ice cream 11

Treacle & nutmeg cake, chestnut cremeux, mandarin, pepper ice cream 11

Fruit selection, pomegranate granite, green tomato tuille 12

Homemade ice cream & sorbet 9

Tiramisu 9

Should you have any questions regarding allergens, preparation or contents of our food, please ask a member of our team.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the total bill.