

# 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 tuelles, smoked chicken, anchovies, & Parmesan dressing

### GARDEN 15

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

### BEETROOT 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.