

**Ben Miller**  
HEAD CHEF  
Winter Menu



**STARTERS**

- King Prawns sautéed in Garlic Butter, fresh Chilli, Lemon & Parsley      £12 / £22
- St. Austell Bay Mussels with Leek, Cider & Bacon Cream Sauce      £9 / £16
- Chicken Liver Parfait, toasted Brioche, spiced Pear Chutney      £9

**MAINS**

- Fillet of Haddock in 'Langham Best' Batter with hand-cut Skin-on Chips      £18  
*Crushed Peas, Tartare Sauce, Lemon*
- Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice      £22  
*Tenderstem, Sweet Potato, Roasted Peanuts, Shallots*
- 100z Ribeye of Beef – Cooked to your liking.      £28  
*French Fries, Grilled Mushroom, Confit Tomato*  
*add Peppercorn, Bearnaise Sauce or Garlic Butter for £2*
- Slow-cooked Belly of Pork, braised Pork Cheek and Black Pudding Bon-Bons      £24  
*Pearl Barley Stew, Apple Sauce and Crackling*

**VEGETARIAN & VEGAN**

- Spiced Sweet Potato & Coconut Soup, Lime, Coriander      £8
- Deep-fried Truffled Mac & Cheese      £9 / £16  
*Celeriac Purée, wilted Spinach, sautéed Wild Mushrooms*
- Harissa Roasted Aubergine with Onion Bhaji      £18  
*Grilled Courgette, Tomato, Fennel and Butterbean Stew, Yoghurt & Mint*

**SIDES £4**

- |                               |                                   |
|-------------------------------|-----------------------------------|
| SODT Bakery Rye & Corn Breads | Sun-dried Tomato Marinated Olives |
| Tenderstem Almondine          | Hand cut Skin-on Chips            |
| Fragrant Jasmine Rice         | Classic French Fries              |
| Braised Red Cabbage           | Truffle & Parmesan Fries          |

**DESSERTS & CHEESE**

Dark Chocolate & Caramel Mousse, Vanilla Anglaise, Baileys Ice Cream £8

Steamed Orange Pudding, Apple & Blackberry Compote £8

*Honey & Stem Ginger Ice Cream*

Baked Vanilla Rice Pudding, Clotted Cream, festive-spice Syrup £8

Conference Pear, Bramley Apple & Stem Ginger Crumble with Custard £8

Affogato with 'Love Hurts' Espresso £7

*...add Baileys, Disaronno or Frangelico Liqueur for £3*

A trio of local, award-winning, Ice Cream and Sorbet £7

*Belgian Chocolate, Salted Caramel, Bailey's & Amaretti,*

*Stem Ginger & Honeycomb and Bourbon Vanilla Ice Creams*

*Alphonso Mango, Green Apple or Natural Yoghurt Sorbets*

Duo of British Cheese, Miller's Biscuits, Rhubarb & Apricot Chutney £10

*Brighton Blue, High Weald Dairy & Tunworth, Hampshire Cheese C<sup>o</sup>*

**DESSERT & PORT WINES**

**100ML / BOTTLE**

Orange Muscat 'Essensia', Quady's, Madera, California – Half £8.50 / £24

Black Muscat 'Elysium', Quady's, Madera, California – Half £8.50 / £24

Chateau Lamourette, Sauternes, Bordeaux, 2015 - Half £34

Semillon 'Noble One', De Bortoli, New South Wales, Australia, 2017 - Half £44

Late Bottle Vintage Port, Graham's, Douro, Portugal £7.00 / £46

Graham's 10-Year-Old Tawny Port, Douro, Portugal £56

**COFFEE & TEA**

**FROM £3**