LANGLAND'S
LUNCH MENU
2 courses £26.95 | $\mathbf{3}$ courses $£ 34.95$ BRASSERIE BY THE SEA

## APPETISERS £6.00 each

Crispy Cockles Marinated Olives Arancini(vg) Homemade Focaccia Pigs in blankets, mustard


## STARTERS

Goats cheese tartine, Marsala fig chutney

Fresh mussels, garlic, tomato, chilli \& a touch of cream, served with bread $+£ 2$

Crab au gratin, baked with Parmesan \& served with crusty bread

Game terrine, spiced beetroot chutney

Tempura courgette fingers, Romesco sauce dip (vg)

Pigeon breast salad, pine nuts, black pudding, balsamic glaze, poached blackberries

Dorset escargot with garlic butter \& parsley, served with bread $+£ 2$

Pan fried king prawns, chilli, garlic \& creamy tomato sauce, bread $+£ \mathbf{£}$

Calamari fritti, wasabi mayo, lemon wedge

## M A I N S

Hake fillet, ratatouille, roast tomato \& fresh basil sauce, buttered new potatoes \& rosemary Supreme of chicken breast, wild mushrooms fricassee, baby leeks, gratin potatoes, creamy butter \& jus sauce

Confit of duck leg served with sweet potatoes puree, sauteed tenderstem broccoli \& mange tout, thyme \& red wine jus
Herb crusted pork belly, pomme puree, creamed savoy cabbage \& bacon, crispy kale, red wine jus Ratatouille stuffed aubergine, vegan mozarella, basil oil \& Jasmine rice (v)(vg)

Short rib bourguignon, with garlicky gremolata \& mash potatoes
Our own special cut 10oz beef burger, Welsh applewood smoked cheese, bacon jam, little gem leaf, home made relish, brioche bun \& chips

Honey \& soy glazed salmon fillet, roasted beetroot, grilled artichoke, cherry tomato salad, sesame seeds, soft boiled eggs
Caesar chicken salad- baby gem, parmesan, soft boiled egg, anchovies, crispy bacon \& Caesar dressing 10 oz Sirloin Steak, grilled cherry tomatoes \& thick cut chips $+£ 5$

Langland's fish \& chips, mushy peas \& tartare sauce
Fresh chips $£ 4.95 \quad$ Seasonal salad $£ 4.95 \quad$ Seasonal vegetables $£ 4.95 \quad$ Peppercorn sauce $£ 4.95$

## DESSERTS

Pannacotta with ginger poached rhubarb
Apple \& cinnamon creme caramel, almond brittle
Vanilla cheesecake, violet \& blackberry coulis
Dark chocolate mousse \& blood orange sorbet (vg)

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[^0]:    IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.

