



THE LANGLEY
BUCKINGHAMSHIRE

STARTERS

ZUPPA DI PATATE E PORRO	£12.00
Leek and potato soup served with crispy leeks (VG)	
POLPO ALLA NAPOLETANA	£20.00
Slow cooked octopus with cherry tomatoes, capers, taggiasche olive sauce, garlic croutons	
CARPACCIO DI MANZO	£20.00
28 day dry aged beef fillet carpaccio, mascarpone truffle cream, toasted hazelnut, truffle shaving, gold leaf	
CAPESANTE CON CREMA DI ZUCCA	£22.00
Pan-fried scallop served on a bed of pumpkin cream, crispy pancetta, lemon balm sponge, salmon caviar	
TAGLIOLINO AL TARTUFO	£18.00 / £28.00
Homemade tagliolini pasta served with truffle sauce and black truffle shaving (V)	
POLENTA	£17.00
Deep fried polenta served with mushroom cream, roasted pumpkin and seeds (V)	
PATÈ DI FEGATO D'ANATRA	£18.00
Duck liver pâté served with sage croutons, blackberry sauce, 75% black chocolate	
GATEAU DI PATATE CON FUNGHI PORCINI	£20.00
Baked potato cake with porcini mushrooms and spinach, hazelnut vegan cream, black truffle shaving (VG)	

FROM THE GRILL

BRANZINO ALLA GRIGLIA	£32.00
Grilled sea bass, served with sautéed escarole and black olives, prosecco raspberry sauce	
FILETTO DI MANZO ALLA GRIGLIA (8oz)	£60.00
Dry aged beef fillet, served with roasted roots, choice of Béarnaise or green peppercorn sauce (GF)	
BISTECCA DI MANZO ALLA GRIGLIA (12oz)	£65.00
Dry aged beef ribeye, served with rocket salad and balsamic vinegar, choice of Béarnaise or green peppercorn sauce (GF)	

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.



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MAIN COURSES

TAGLIATELLE ALL' ASTICE	£50.00
<i>Homemade tagliatelle served with fresh lobster, brandy, datterini tomato sauce from Naples, garlic, chilli</i>	
PAPPARDELLE AL RAGU' D'ANATRA	£18.00 / £28.00
<i>Homemade pappardelle served with a white duck ragout, pecorino romano shaving</i>	
RISOTTO ALLA ZUCCA	£28.00
<i>Arborio rice risotto with delica pumpkin and chestnut crumble (V)</i>	
CARRE' DI AGNELLO	£40.00
<i>Herb flavoured rack of lamb served with pea cream, potato terrine, parmesan cheese and rosemary lamb jus</i>	
SCALOPPINA DI VITELLO CON FUNGHI PORCINI	£43.00
<i>Pan-fried veal, porcini mushroom sauce, sautéed spinach, garlic & chilli</i>	
FEGATO ALLA VENEZIANA	£30.00
<i>Calf liver, Tropea onion, butter sauce and parsley, served with mashed potato</i>	
DENTICE ROSSO	
<i>Pan-fried red snapper in parsley crust, served with parsley and lemon mashed potato, Roman broccoli, olive oil dressing</i>	£36.00
MERLUZZO ALLA NAPOLETANA	
<i>Pan-fried cod served with parsley potatoes, datterini tomato, garlic, taggiasche olive sauce, fresh oregano</i>	£38.00

SIDE DISHES

Triple cooked chips	£6.50
Rocket salad, datterini tomato, parmesan shavings, balsamic vinegar	£6.50
Green beans, garlic, chilli	£6.50
Roasted potatoes, garlic, rosemary	£6.50
Steamed tenderstem broccoli	£6.50
Creamy mashed potato	£6.50
Mixed leaf salad	£6.50