



**THE LANGLEY**  
**BUCKINGHAMSHIRE**

## STARTERS

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

## FROM THE GRILL

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

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

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

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