

Saturday Lunch

Langan's

Nibbles

Nocellara del Belise Olives 4.5
Truffle & Pecorino Nuts 4.5

Sourdough Bread, Butter 4.5

Whipped Cod's Roe & Radish 6
Truffle Comté Gougères 7

Raw Bar

Scottish Salmon Tartare 15.5
Orange, Horseradish

Hereford Beef Tartare 15
Classic Condiments, Prepared Tableside

Langan's Caviar Selection
Served with Blinis & Crème Fraîche

Platinum
30gr 72 | 50gr 145 | 125gr 325
Golden Oscietra
30gr 95 | 50gr 184 | 125gr 460
Beluga
30gr 225 | 50gr 375 | 125gr 935

Plateau de Fruits de Mer
For Two 87
*House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette
Add 30gr Platinum Caviar +70*

Oysters
Mignonette or Ponzu

Jersey
Six 22 | Dozen 39
Cumbrae
Six 22 | Dozen 39
Lindisfarne
Six 21 | Dozen 36

Crudités

Seasonal Garden Vegetables 19 (V)
Horseradish Tartare, Stilton Dipping Sauce

Starters

English Pea Velouté (V) 12
Mint & Halloumi

Chicken Liver Parfait 14
Onion & Raisin Jam, Toasted Brioche

Shellfish Cocktail 19.5
Lobster & Obsiblu Prawns, Avocado, Marie-Rose, Lime

Gratinated French Onion Soup 12
Gruyère

Scottish Smoked Salmon 20
Dill Cream, Sourdough

Yellowfin Tuna 17
Black Truffle, Yuzu

1/2 Dozen Snails 14.5
Garlic & Herb Butter

Classic Caesar Salad 16
*Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast +10 | Add Obsiblu Prawns +25*

Dressed Devon Crab 21
Brown Crab Dressing, Herb Salad

Heritage Beetroot Tartare (V) 14
Iced Wine Vinegar

Obsiblu Prawns, Aioli
each 5.5 | 6 Pieces 30

Brunch

Poached Eggs & Avocado on Toast 16.5 (V)
Pumpkin Seeds, Chilli Oil

Langan's Spinach Soufflé 15
Anchovy & Hollandaise Sauce

Smoked Salmon & Scrambled Eggs 17.5

French Toast & Crispy Bacon 12.5
Maple, Smoked Sea Salt

Main Courses

Scottish Salmon 22
Sorrel & Mussel Sauce, Confit Lemon

Spiced Roasted Cauliflower (VG) 19
Coriander Pesto, Tahini

Aged Grilled Hereford Ribeye (300gr) 39
Green Peppercorn Sauce, Béarnaise, Herb Butter

Dover Sole 16oz 49 | 22oz 68
Chargrilled or 'Meunière'

Free-Range Chicken Breast 'Basquaise' 29
Black Rice Pilaf

Aged Grilled Bone-in Hereford Ribeye For Two 90
Green Peppercorn Sauce, Béarnaise, Herb Butter

Braised Seabass Riviera 42
Mediterranean Vegetables, Basil, Taggiasche Olives

'Bangers & Mash' 26
Onion Jam, Périgord Sauce

Golden Beer-Battered Fish & Chips 24
Tartare Sauce, Mushy Peas

Langan's Fish Pie For Two 66
Salmon, Haddock, Cod, Scallops, Prawns, Mussels

Daube de Boeuf 33
Braised Beef Cheeks, Red Wine Sauce, Classic Garnish

Filet of Beef Rossini 57
Seared Foie Gras, Spinach, Périgord Sauce

Risotto 'Primavera' (V) 28
Spring Greens

Fish of the Day
Market Price

Truffled Mac 'n' Cheese 33
Tamworth Bacon, Cheddar Cheese

Sides

French Fries 5
Green Beans Amandine 6.5
Mashed Potatoes 6

Heritage Tomatoes, Balsamic & Basil 7.5
Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5
Hand Cut Chips 5

Roasted Mushrooms, Cep Purée 9
Potato Gratin 7.5
Sautéed Young Spinach 6.5