

*All Day*

# 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

**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*

**Crudités**

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

**Oysters**

*Mignonette or Ponzu*

**Jersey**

Six 22 | Dozen 39

**Cumbrae**

Six 22 | Dozen 39

**Lindisfarne**

Six 21 | Dozen 36

**Shellfish Cocktail 19.5**  
*Lobster & Obsiblu Prawn, Avocado,  
Marie Rose, Lime*

**Obsiblu Prawns, Aioli**  
*each 5.5 | 6 Pieces 30*

**Scottish Salmon Tartare 15.5**  
*Orange & Horseradish*

**Yellowfin Tuna 17**  
*Black Truffle, Yuzu*

## Starters

**English Pea Velouté (V) 12**  
*Mint & Halloumi*

**Baby Gem Salad (V) 14**  
*Gala Apple, Marcona Almond, Honey-Cider Vinaigrette*

**Heritage Beetroot Tartare (V) 14**  
*Iced Wine Vinegar*

**Fried Courgette Flowers (V) 18.5**  
*Ricotta, Mascarpone, Truffle Honey*

**Dressed Devon Crab 21**  
*Brown Crab Dressing, Herb Salad*

**Gratinated French Onion Soup 12**  
*Gruyère*

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

**Hereford Beef Tartare 15**  
*Classic Condiments, Prepared Tableside*

**Chicken Liver Parfait 14**  
*Onion & Raisin Jam, Toasted Brioche*

**Scottish Smoked Salmon 19.5**  
*Dill Cream, Sourdough*

**1/2 Dozen Snails 14.5**  
*Garlic & Herb Butter*

**Langan's 'Bangers & Mash' 26**  
*Caramelised Onions, Périgord Sauce*

## Langan's Classics

**Langan's Spinach Soufflé 15**  
*Anchovy & Hollandaise Sauce  
(Please allow 20 minutes)*

**Langan's Fish Pie for Two 66**  
*Salmon, Haddock, Cod, Scallops, Mussels & Prawns*

## Main Courses

**Risotto 'Primavera' (V) 28**  
*Spring Greens*

**Spiced Roasted Cauliflower (VG) 19**  
*Coriander Pesto, Tahini*

**Braised Seabass Riviera 42**  
*Mediterranean Vegetables, Basil, Taggiasche Olives*

**Truffle Mac 'n' Cheese 33**  
*Truffle, Tamworth Bacon, Cheddar Cheese*

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

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

**Roasted Rack of Lamb for Two 85**  
*Pea & Mint Relish, Jersey Royal Potatoes*

**Scottish Salmon 22**  
*Sorrel & Mussel Sauce, Confit Lemon*

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

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

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

**Veal Chop (300gr) 41**  
*Sage Brown Butter, Natural Jus*

**Aged Hereford Ribeye (300gr) 39**  
*Braised Shallot*

## From the Grill

**Fish of the Day**  
*Market Price*

**Aged Hereford Filet Mignon (220gr) 45**  
*Braised Shallot*

*Périgord, Green Peppercorn Sauce, Béarnaise, Herb Butter*

**Aged Grilled Bone-in Hereford Ribeye For Two 90**  
*Braised Shallots*

**USDA Creekstone Farms Bone-less Ribeye**  
*Braised Shallot (300gr/ 500gr) 66 / 110*

## Sides

**French Fries 5**  
**Sautéed Young Spinach 6.5**  
**Mashed Potatoes 6**

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

**Green Beans Amantine 6.5**  
**Roasted Mushrooms, Cep Purée 9**  
**Potato Gratin 7.5**