

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

Salmon Tartare 15.5
Lemon Olive Oil, Fine Herbs & Toasted Sourdough

Hereford Beef Tartare 15
Classic Condiments, Prepared Tableside

Langan's Caviar Selection
Served with Blinis & Crème Fraîche

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

Platinum

30gr 72 | 50gr 145 | 125gr 325

Golden Oscietra

30gr 95 | 50gr 184 | 125gr 460

Beluga

30gr 225 | 50gr 375 | 125gr 935

Jersey

Six 22 | Dozen 39

Cumbrae

Six 22 | Dozen 39

Lindisfarne

Six 21 | Dozen 36

Ironbark Pumpkin Velouté (V) 12
Roasted Chestnuts & Parmesan

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

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

Cep & Wild Mushroom Risotto (V) 28
Aged Parmesan, Rocket

Roasted Daurade 34
Haricots Blancs & Clam Cassoulet

'Bangers & Mash' 26
Onion Jam, Périgord Sauce

Miso Glazed Aubergine (VG) 19
Granny Smith Apple, Roasted Aubergine Purée

Langan's Fish Pie 33
Salmon, Haddock, Cod, Scallops, Prawns, Mussels

Braised Short Rib of Beef 33
Truffle Glaze, Celeriac Purée, Watercress

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

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

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

Scottish Salmon 22
Sorrel & Mussel Sauce, Confit Lemon

Fish of the Day
Market Price

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

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

Guinea Fowl Sauce «Coq Au Vin» 35
Braised Leg, Pearl Onions, Lardons, Mushrooms

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

Sides

French Fries 5
Tenderstem Broccoli, Garlic & Chilli 6.5
Mashed Potatoes 6

Crispy Brussel Sprouts, Honey 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