

Langan's

Nibbles

- Nocellara del Belice Olives (vg) 4.5

Truffle & Pecorino Nuts (v) 4.5

Sourdough Bread, Butter (v) 5.5
- Seasonal Garden Vegetables 9.5 | 19 (v)

Horseradish Tartare, Stilton Dipping Sauce
- Whipped Cod's Roe & Crispy Potatoes 6

Ham Hock Croquette, Piccalilli Gel 8

Truffle Croque Monsieur (v) 7

Caviar & Shellfish

- Oysters

Served with Mignonette & Ponzu

Carlingford

Six 28 | Dozen 52

Louet Feisser

Six 30 | Dozen 55

Native Kelly

Six 39 | Dozen 75
- Plateau de Fruits de Mer (for two) 87

House Selection of Oysters, Whole Canadian Lobster, Obsiblu Prawns, Mussels, Aioli, Mignonette

Deux Oeufs au Caviar 45

Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 112

Tuna Tartare, Caviar

Starters

- Scottish Smoked Salmon 19.5

Dill Cream, Melba Toast

Dressed Devon Crab 24

Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 17

Black Truffle, Yuzu

Tuna Nicoise Salad 16

Quail Egg, Potatoes, Green Beans, Olives

Obsiblu Prawns, Aioli

Each 5.5 | 6 Pieces 30

Salmon Tartare 17.5

Avocado, Lemon, Olive oil, Melba Toast
- Shellfish Cocktail 19.5

Add Caviar 15

Prawn & Shrimp, Avocado, Marie Rose

Roasted Jerusalem Artichoke (vg) 15

Pear & Winter Truffle Salad

Classic Caesar Salad 16

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10

Add Obsiblu Prawns 25
- Hereford Beef Tartare 16.5

Classic Condiments

Gratinated French Onion Soup 14

Gruyère

1/2 Dozen Snails 17.5

Garlic & Herb Butter, Baguettini

Chicken Liver Parfait 15.5

Onion & Raisin Jam, Toasted Brioche

Vegan Ceviche (vg) 14

Soy & Yuzu

Fried Courgette Flower (v) 18.5

Mascarpone, Ricotta & Truffle Honey

Main Courses

- Aged Hereford Ribeye (300g) 42

Braised Shallot

Aged Hereford Filet Mignon (220g) 48

Braised Shallot

USDA Creekstone Farms Bone-less Ribeye (300g) 66

Braised Shallot

Beef Wellington for two 120

Mashed Potato, Shallots, Truffle Jus

Veal Chop (300g) 44

Sage Brown Butter, Natural Jus
- Roasted Venison Loin 46

Pecan & Walnut Crumb, Salt Baked Beetroot

Langan's 'Bangers & Mash' 26

Caramelised Onions, Périgord Sauce

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta

Leek & Cheddar Risotto (v) 32

Black Truffle

Rigatoni Pasta 70

Kings Caviar, Parmesan Cream Sauce
- Langan's Fish Pie 33

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Salmon 'Mi-Cuit' 28

Beurre Blanc, Caviar, Hazelnut, Chives

Dover Sole 16oz 52

Chargrilled or 'Meunière'

Roasted South Coast Cod 39

Prawn Bisque, Braised Fennel & Shrimp

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Sunday Roast

Available to order until 5pm
Choice of

- Hereford Ribeye

Suffolk Half Chicken

Tamworth Pork Belly
- Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

Celeriac Fondant (vg)

Root Vegetables 24

Sides

- French Fries 6.5

Sautéed Spinach 6.5

Wild Mushrooms 9.5
- Hand-cut Chips 6.5

Garden Peas & Mint 6.5

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5
- Mashed Potatoes 6 | add Truffle 13.5

Cauliflower Cheese, Panko Breadcrumbs 8.5

Crispy Brussel Sprouts & Honey 8