

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 5.75

Seasonal Garden Vegetables 11.5 | 21.5 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9

Truffle Croque Monsieur (v) 7

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraiche

Glass of Laurent Perrier Grand Siècle 59
With 10g of Oscietra, Blinis & Crème Fraiche

Oysters
Served with Mignonette & Ponzu

Platinum
20g 76 | 50g 180 | 125g 450

Golden Oscietra
20g 85 | 50g 190 | 125g 480

Beluga
30g 295 | 50g 495 | 125g 1200

Deux Oeufs au Caviar 47
Eggs, Crème Fraiche, Brioche, Caviar

Langan's Avocado Pear 115
Tuna Tartare, Caviar

Jersey
Six 26 | Dozen 50

Carlingford
Six 28.5 | Dozen 54

Louet Feisser
Six 34 | Dozen 68

Starters

Scottish Smoked Salmon 19.5
Dill Cream, Melba Toast
Dressed Devon Crab 24
Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 18.5
Black Truffle, Yuzu
Tuna Nicoise Salad 17
Quail Egg, Potatoes, Green Beans, Olives
Obsiblue Prawns, Aioli
Each 5.75 | 6 Pieces 31

Salmon Tartare 18
Avocado, Lemon, Olive oil, Melba Toast
Shellfish Cocktail 19.5
Prawn & Shrimp, Avocado, Marie Rose
Pea Panna Cotta, English Asparagus (v) 17
Barrel Aged Feta, Honey Mustard Dressing
Classic Caesar Salad 16.5
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 10.5
Add Obsiblue Prawns 26
Fried Courgette Flower (v) 19
Mascarpone, Ricotta & Truffle Honey

Hereford Beef Tartare 17
Classic Condiments
Gratinated French Onion Soup 15
Gruyère
1/2 Dozen Snails 18
Garlic & Herb Butter, Baguettini
Chicken Liver Parfait 16.5
Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 14.5
Soy & Yuzu

Main Courses

Salmon 'Mi-Cuit' 28
Pastis Beurre Blanc, Pickled Cucumber
Langan's Fish Pie 34
Salmon, Haddock, Cod, Scallop, Mussel, Prawns
Dover Sole 16oz 54
Chargrilled or 'Meunière'
Lemon Sole Véronique 38
Samphire & Summer Grapes
Golden Beer-Battered Fish & Chips 28
Tartare Sauce, Mushy Peas

Rigatoni Pasta 72
Kings Caviar, Parmesan Cream Sauce
Roasted Tomatoes Risotto (v) 28
Stracciatella & Black Olive Crumb
Duck Leg Confit 30
Soubise Onions & Rosemary
Langan's 'Bangers & Mash' 26.5
Caramelised Onions, Périgord Sauce
Chicken Kyiv 29.5
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus

Suffolk Lamb Rack 45
Violet Artichokes, Smoked Anchovy & Lemon Dressing
Australian Grain Fed Ribeye (300g) 50
Braised Shallot
Aged Hereford Filet Mignon (220g) 52
Braised Shallot
Beef Wellington for two 125
Mashed Potato, Spinach, Truffle Jus
Veal Chop (300g) 46
Sage Brown Butter, Natural Jus

Sunday Roast

Available to order until 5pm
Choice of

Hereford Ribeye 38

Suffolk Half Chicken 35
Roast Potatoes, Yorkshire Pudding, Root Vegetables
Celeriac Fondant (vg)
Root Vegetables 29

Tamworth Pork Belly 35

Sides

Garden Peas 6.5
Sautéed Spinach 6.5
Wild Mushrooms 10

Potatoes 7.5
French Fries | Hand-cut Chips
Mashed | Minted Jersey Royal

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5
Tenderstem Broccoli, Chillies 8
Heritage Tomatoes & Tropea Onion Salad 8.5