

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 6

Seasonal Garden Vegetables 12 | 23 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9.5

Truffle Croque Monsieur (v) 7.5

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraiche

Platinum
20g 80 | 50g 190 | 125g 475

Golden Oscietra
20g 90 | 50g 200 | 125g 500

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

Plateau de Fruits de Mer (for two) 98
House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette
Add 20g Platinum Caviar 75

Deux Oeufs au Caviar 49
Eggs, Crème Fraiche, Brioche, Caviar

Oysters
Served with Mignonette & Ponzu

Jersey
Six 27 | Dozen 52

Carlingford
Six 30 | Dozen 58

Louet Feisser
Six 36 | Dozen 70

Starters

Scottish Smoked Salmon 21
Dill Cream, Melba Toast
Dressed Devon Crab 25
Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 19.5
Black Truffle, Yuzu
Tuna Nicoise Salad 17.5
Quail Egg, Potatoes, Green Beans, Olives
Obsiblu Prawns, Aioli
Each 5.75 | 6 Pieces 32
Salmon Tartare 18.5
Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 20
Add Caviar 16
Prawn & Shrimp, Avocado, Marie Rose
Grilled Mackerel 12
Herb Butter
Pickled Baby Beets (vg) 17
Whipped Feta, Hazelnut & Avocado Salad
Classic Caesar Salad 17
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11
Add Obsiblu Prawns 27

Hereford Beef Tartare 17.5
Classic Condiments
Gratinated French Onion Soup 15.5
Gruyère
1/2 Dozen Snails 18.5
Garlic & Herb Butter, Baguettini
Chicken Liver Parfait 17.5
Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 15
Soy & Yuzu
Fried Courgette Flower (v) 19.5
Mascarpone, Ricotta & Truffle Honey

Main Courses

Salmon 'Mi-Cuit' 29
Pastis Beurre Blanc, Pickled Cucumber
Golden Beer-Battered Fish & Chips 28.5
Tartare Sauce, Mushy Peas
Skate Wing 32
Chargrilled or 'Meunière'
Langan's Fish Pie 34.5
Salmon, Haddock, Cod, Scallop, Mussel, Prawns
Hake à La Bordelaise 39
Lemon & Chive Butter Sauce

Dover Sole 16oz 56
Chargrilled or 'Meunière'
Veal Chop (300g) 47
Sage Brown Butter, Natural Jus
Australian Grain Fed Ribeye (300g) 47
Braised Shallot
Aged Hereford Filet Mignon (220g) 52
Braised Shallot

Langan's 'Bangers & Mash' 27.5
Caramelised Onions, Périgord Sauce
Duck Leg Confit 31
Soubise Onions & Rosemary
Maple Roasted Nashi Pear (vg) 25
Parsnip Purée, Red Chicory & Pecan Dressing
Penny Bun & Three Grain Risotto (v) 32
Madeira & Autumn Apple
Rigatoni Pasta 72
Kings Caviar, Parmesan Cream Sauce

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

Crispy Brussel Sprouts & Honey 8.5

Sautéed Spinach 7

Wild Mushrooms 10.5

Potatoes 7.5

French Fries | Hand-cut Chips

Mashed | Minted New Potatoes

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5

Tenderstem Broccoli, Chillies 8

Langan's Cauliflower Cheese 8.5