

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

Plateau de Fruits de Mer (for two) 95
*House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette*

Oysters
Served with Mignonette & Ponzu

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

Glass of Laurent Perrier Grand Siècle 59
With 10g of Oscietra

Jersey
Six 26 | Dozen 50

Carlingford
Six 28.5 | Dozen 54

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

Obsiblu Prawns, Aioli
Each 5.75 | 6 Pieces 31

Salmon Tartare 18
Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 19.5
Add Caviar 15.5

Prawn & Shrimp, Avocado, Marie Rose

Pea Panna Cotta, 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 Obsiblu Prawns 26

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

Fried Courgette Flower (v) 19
Mascarpone, Ricotta & Truffle Honey

Main Courses

Aged Hereford Filet Mignon (220g) 52
Braised Shallot

Australian Grain Fed Ribeye (300g) 50
Braised Shallot

USDA Creekstone Farms Bone-less Ribeye (300g) 68
Braised Shallot

Duck Leg Confit 30
Soubise Onions & Rosemary

Veal Chop (300g) 46
Sage Brown Butter, Natural Jus

Chicken Kyiv 29.5
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus

Langan's 'Bangers & Mash' 26.5
Caramelised Onions, Périgord Sauce

Roasted Tomatoes Risotto (v) 28
Stracciatella & Black Olive Crumb

Soubise Onions & Rosemary

Rigatoni Pasta 72
Kings Caviar, Parmesan Cream Sauce

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

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 New Potatoes

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5

Tenderstem Broccoli, Chillies 8

Heritage Tomatoes & Tropea Onion Salad 8.5