

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

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum
30g 72 | 50g 145 | 125g 325

Golden Oscietra
30g 95 | 50g 184 | 125g 460

Beluga
30g 225 | 50g 375 | 125g 935

Plateau de Fruits de Mer (for two) 87
House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette

Langan's Avocado Pear 112
Tuna Tartare, Caviar

Oysters
Served with Mignonette & Ponzu

Rock Jersey
Six 26 | Dozen 50

Carlingford
Six 28 | Dozen 52

Louet Feisser
Six 30 | Dozen 55

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

Pea Panna Cotta, English Asparagus (v) 17
Barrel Aged Feta, Honey Mustard Dressing

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

Beef Wellington for two 120
Mashed Potato, Shallots, Truffle Jus

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

Veal Chop (300g) 44
Sage Brown Butter, Natural Jus

Duck Leg Confit 30
Soubise Onions & Rosemary

Roasted Lamb Rump 42
Merguez Sausage & Confit Aubergine

Langan's 'Bangers & Mash' 26
Caramelised Onions, Périgord Sauce

Chicken Kyiv 29
Mashed Potato, Savoy Cabbage, Pancetta

Wild Garlic & Lemon Risotto (v) 34
Spring Courgette, Aged Parmesan

Rigatoni Pasta 70
Kings Caviar, Parmesan Cream Sauce

Langan's Fish Pie 33
Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Salmon 'Mi-Cuit' 28
Pastis Beurre Blanc, Pickled Cucumber

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
Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

Celeriac Fondant (vg)
Root Vegetables 24

Tamworth Pork Belly

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 8.5

Tenderstem Broccoli 8