

# Langan's

## Nibbles

Nocellara del Belice Olives 4.5

Truffle & Pecorino Nuts 4.5

Truffle Croque Monsieur (v) 7

Seasonal Garden Vegetables 9.5 | 19 (v)  
Horseradish Tartare, Stilton Dipping Sauce

Tuna Tartare & Confit Lemon Croustade 10

Sourdough Bread, Butter 5.5

## Caviar & Shellfish

Deux Oeufs au Caviar 45  
Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 112  
Tuna Tartare, Caviar

Langan's Caviar Selection  
Served with Blinis, Crème Fraîche

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

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

Oysters  
Served with Mignonette & Ponzu

Louet Feisser  
Six 30 | Dozen 55

## Starters

Scottish Smoked Salmon 19.5

Dill Cream, Rye Toast

Dressed Devon Crab 24

Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 17

Black Truffle, Yuzu

Obsiblu Prawns, Aioli

Each 5.5 | 6 Pieces 30

Salmon Tartare 17.5

Avocado, Lemon, Olive oil, Rye Toast

Add Caviar 15

Prawn & Shrimp, Avocado, Marie Rose

Heritage Tomatoes (vg) 14.5

Whipped Feta, Peach, Orange Blossom Dressing

Fried Courgette Flower (v) 18.5

Mascarpone, Ricotta & Truffle Honey

Vegan Ceviche (vg) 14

Soy & Yuzu

Classic Caesar Salad 16

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10

Add Obsiblu Prawns 25

Tuna Nicoise Salad 16

Quail Egg, Potatoes, Green Beans, Olives

Hereford Beef Tartare 16

Classic Condiments, Prepared Tableside

Gratinated French Onion Soup 14

Gruyère

1/2 Dozen Snails 16.5

Garlic & Herb Butter, Baguette

Chicken Liver Parfait 15

Onion & Raisin Jam, Toasted Brioche

## Main Courses

Salmon 'Mi-Cuit' 28

Beurre Blanc, Caviar, Hazelnut, Chives

Dover Sole 16oz 52

Chargrilled or 'Meunière'

Roasted South Coast Cod 39

Haricot Blanc & Mussel Cassoulet

Langan's Fish Pie 33

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Aged Hereford Filet Mignon (220g) 45

Green Peppercorn, Béarnaise, Herb Butter

Aged Hereford Ribeye (300g) 39

Green Peppercorn, Béarnaise, Herb Butter

Beef Wellington for two 115

Mashed Potato, Shallots, Truffle Jus

Veal Chop (300g) 44

Sage Brown Butter, Natural Jus

Roasted Lamb Rump 38

Garden Peas, Baby Gem & Labneh

Langan's 'Bangers & Mash' 26

Caramelised Onions, Périgord Sauce

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta

Ibérico Pork Secreto 38

Apples & Chard, Caramelised Endive

Risotto Primavera (v) 28

Aged Parmesan

Truffled Linguine (v) 38

Black Truffle, Mascarpone

## 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

Tenderstem Broccoli, Shallot, Chilli 7.5

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

Heritage Tomatoes & Tropea Onion Salad 7.5

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A £2 COVER CHARGE PER PERSON APPLIES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.