

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

Bone Marrow & Brioche 10.5

Sourdough Bread, Butter 5.5

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum
125g 325

Golden Oscietra
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

Carlingford Lough
Six 26 | Dozen 47

Louet Feisser
Six 30 | Dozen 55

Mixed Selection
Six 28 | Dozen 52

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, Rye Toast

Shellfish Cocktail 19.5

Add Caviar 15

Prawn & Shrimp, Avocado, Marie Rose

Hereford Beef Tartare 16

Classic Condiments, Prepared Tableside

Classic Caesar Salad 16

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Obsiblu Prawns 25

Daurade Carpaccio 16

Lemon, Espelette, Olive oil

Roasted Beetroot (v) 14

Sheep Milk Labneh, Burnt Orange, Chicory

Vegan Ceviche (vg) 14

Soy & Yuzu

1/2 Dozen Snails 16.5

Garlic & Herb Butter, Baguette

Chicken Liver Parfait 15

Onion & Raisin Jam, Toasted Brioche

Gratinated French Onion Soup 14

Gruyère

Main Courses

Beef Wellington for two 115

Mashed Potato, Shallots, Truffle Jus

Aged Hereford Filet Mignon (220g) 45

Green Peppercorn, Béarnaise, Herb Butter

Aged Hereford Ribeye (300g) 39

Green Peppercorn, Béarnaise, Herb Butter

Veal Chop (300g) 44

Sage Brown Butter, Natural Jus

Salmon 'Mi-Cuit' 28

Beurre Blanc, Caviar, Hazelnut, Chives

Dover Sole 16oz 52

Chargrilled or 'Meunière'

Roasted South Coast Cod 39

Chipirones, Prawn, Bouillabaisse

Langan's Fish Pie 33

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Roasted Lamb Rump 38

Puy Lentils, Balsamic

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta

Ibérico Pork Secreto 38

Apples & Chard, Caramelised Endive

Cep & Wild Mushroom Risotto (v) 28

Aged Parmesan

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

Butter Beans, Cavolo Nero, Pancetta 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.