

Langan's

Nibbles

Nocellara del Belice Olives 4.5

Truffle & Pecorino Nuts 4.5

Bone Marrow & Brioche 10.5

Sourdough Bread, Butter 5.5

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

Whipped Cod's Roe & Crispy Potatoes 6

Truffle Croque Monsieur 7

Shellfish & 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

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*
Add 30g Platinum Caviar 70

Oyster Selection
Served with Mignonette & Ponzu

Carlingford Lough
Six 24 | Dozen 44

Celine
Six 26 | Dozen 50

Mixed Selection
Six 25 | Dozen 48

Starters

Heritage Cherry Tomatoes (v) 13
Mascarpone & Basil

Vegan Ceviche (vg) 14
Tomato, Avocado & Cucumber, Soy & Yuzu

Shellfish Cocktail 19.5
Prawn & Shrimp, Avocado, Marie-Rose
Add Caviar 15

Obsiblu Prawns, Aioli
each 5.5 | 6 Pieces 30

Scottish Smoked Salmon 19.5
Dill Cream, Melba Toast

Dressed Devon Crab 24
Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 17
Black Truffle, Yuzu

Gratinated French Onion Soup 14
Gruyère

Hereford Beef Tartare 16
Classic Condiments, Prepared Tableside

Chicken Liver Parfait 15
Onion & Raisin Jam, Toasted Brioche

1/2 Dozen Snails 16.5
Garlic & Herb Butter, Baguette

Classic Caesar Salad 16
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast +10 | Add Obsiblu Prawns +25

Main Courses

Scottish Salmon 24
Sorrel & Mussel Sauce, Confit Lemon

Dover Sole 16oz 52
Chargrilled or 'Meunière'

Roasted South Coast Cod 39
Chipirones, Bouillabaisse, Red Pepper Rouille

Langan's Fish Pie 33
Salmon, Haddock, Cod, Scallops, Prawns, Mussels-

Roasted Lamb Rump 38
Puy Lentils, Balsamic

Filet of Beef Rossini 57
Seared Foie Gras, Spinach, Périgord Sauce

Aged Grilled Hereford Ribeye (300gr) 39
Green Peppercorn Sauce, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye For Two 97
Green Peppercorn Sauce, Béarnaise, Herb Butter

USDA Creekstone Farms Bone-less Ribeye
Braised Shallot
300g 66 | 500g 110

Cep & Wild Mushroom Risotto (V) 28
Aged Parmesan

'Bangers & Mash' 26
Onion Jam, Périgord Sauce

Golden Beer-Battered Fish & Chips 28
Tartare Sauce, Mushy Peas

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

Chicken Kyiv 29
Mashed Potato, Savoy Cabbage Relish,

Sunday Roast

Available to order until 5pm
Choice of

Hereford Ribeye

Suffolk Half Chicken

Tamworth Pork Belly

Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

King Oyster Mushroom (vg)
Roast Potatoes, Root Vegetables 24

Sides

French Fries 6.5
Mashed Potatoes 6 | with Truffle 13.5
Tenderstem Broccoli, Garlic & Chilli 7.5

Garden Peas & Mint 6.5
Hand Cut Chips 6.5
Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5

Cauliflower Cheese 8.5
Sauteed Spinach 6.5
Crispy Brussel Sprouts, Honey 7.5