

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5
Nocellara del Belice Olives (vg) 4.5
Sourdough Bread, Butter (v) 6

Seasonal Garden Vegetables 12 | 23 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9.5
Truffle Croque Monsieur (v) 7.5
Black Pudding Scotch Egg, Piccalilli 9

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Plateau de Fruits de Mer (for two) 98
*House Selection of Oysters, Whole Canadian Lobster,
 Obsiblué Prawns, Mussels, Aioli, Mignonette*
Add 20g Platinum Caviar 75

Oysters
Served with Mignonette & Ponzu

Platinum
 20g 80 | 50g 190 | 125g 475

Golden Oscietra
 20g 90 | 50g 200 | 125g 500

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

Jersey
 Six 27 | Dozen 52

Carlingford
 Six 30 | Dozen 58

Louet Feisser
 Six 36 | Dozen 70

Starters

Scottish Smoked Salmon 21
Dill Cream, Melba Toast
Dressed Devon Crab 25
Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 19.5
Black Truffle, Yuzu
Tuna Nicoise Salad 17.5
Quail Egg, Potatoes, Green Beans, Olives
Obsiblué Prawns, Aioli
Each 5.75 | 6 Pieces 32

Salmon Tartare 18.5
Avocado, Lemon, Olive oil, Melba Toast
Shellfish Cocktail 20
Prawn & Shrimp, Avocado, Marie Rose
English Asparagus (vg) 17.5
Hazelnut, Sauce Ravigote
Classic Caesar Salad 17
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11
Add Obsiblué Prawns 27
Fried Courgette Flower (v) 19.5
Mascarpone, Ricotta & Truffle Honey

Hereford Beef Tartare 17.5
Classic Condiments
Gratinated French Onion Soup 15.5
Gruyère
1/2 Dozen Snails 18.5
Garlic & Herb Butter, Baguettini
Chicken Liver Parfait 17.5
Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 15
Soy & Yuzu

Main Courses

Golden Beer-Battered Fish & Chips 28.5
Tartare Sauce, Mushy Peas
Salmon 'Mi-Cuit' 29
Pastis Beurre Blanc, Pickled Cucumber
Langan's Fish Pie 34.5
Salmon, Haddock, Cod, Scallop, Mussel, Prawns
Roasted Cod 36
Saffron Braised Barley, Roasted Pepper Rouille
Dover Sole 16oz 56
Chargrilled or 'Meunière'

Grilled Pork Cutlet 38
Colcannon Mash & Mustard Sauce
Veal Chop (300g) 47
Sage Brown Butter, Natural Jus
Australian Grain Fed Ribeye (300g) 47
Braised Shallot
Aged Hereford Filet Mignon (220g) 52
Braised Shallot
USDA Creekstone Farms Bone-less Ribeye (300g) 70
Braised Shallot

Chicken Kyiv 31
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus
Langan's 'Bangers & Mash' 27.5
Caramelised Onions, Périgord Sauce
Rigatoni Pasta 28
Parmesan Cream Sauce
Wild Garlic & Lemon Risotto (v) 32
Truffle Buttered Morels
French Asparagus (v) 28
Herb Polenta, Black Olive Dressing

Sunday Roast

*Available to order until 5pm
 Choice of*

Hereford Ribeye 38

Suffolk Half Chicken 35
Roast Potatoes, Yorkshire Pudding, Root Vegetables

Tamworth Pork Belly 35

Celeriac Fondant (vg)
Root Vegetables 29

Sides

Garden Peas 7
Sautéed Spinach 7
Wild Mushrooms 10.5

Potatoes 7.5
French Fries | Hand-cut Chips
Mashed | Minted New Potatoes

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5
Tenderstem Broccoli, Chillies 8
Langan's Cauliflower Cheese 8.5