

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 & Oysters

Langan's Caviar Selection

Served with Blinis, Crème Fraiche

Deux Oeufs au Caviar 49

Eggs, Crème Fraiche, Brioche, Caviar

Oysters

Served with Mignonette & Ponzu

Platinum

50g 190 | 125g 475

Langan's Avocado Pear 120

Tuna Tartare, Caviar

Jersey

Six 27 | Dozen 52

Golden Oscietra

50g 200 | 125g 500

Carlingford

Six 30 | Dozen 58

Beluga

50g 495 | 125g 1200

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

Obsiblu Prawns, Aioli

Each 5.75 | 6 Pieces 32

Salmon Tartare 18.5

Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 20

Add Caviar 16

Prawn & Shrimp, Avocado, Marie Rose

Classic Caesar Salad 17

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 11

Add Obsiblu Prawns 27

Pickled Baby Beets (vg) 17

Whipped Feta, Hazelnut & Avocado Salad

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

Salmon 'Mi-Cuit' 29

Pastis Beurre Blanc, Pickled Cucumber

Langan's Fish Pie 34.5

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Hake À La Bordelaise 39

Lemon & Chive Butter Sauce

Dover Sole 16oz 56

Chargrilled or 'Meunière'

Rigatoni Pasta 72

Kings Caviar, Parmesan Cream Sauce

Maple Roasted Nashi Pear (vg) 25

Parsnip Purée, Red Chicory & Pecan Dressing

Penny Bun & Three Grain Risotto (v) 32

Madeira & Autumn Apple

Langan's 'Bangers & Mash' 27.5

Caramelised Onions, Périgord Sauce

Duck Leg Confit 31

Soubise Onions & Rosemary

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

Beef Wellington for two 130

Mashed Potato, Spinach, Truffle Sauce

Sunday Roast

*Available to order until 5pm
Choice of*

Hereford Ribeye 38

Suffolk Half Chicken 35

Roast Potatoes, Yorkshire Pudding, Root Vegetables

Celeriac Fondant (vg)

Root Vegetables 29

Tamworth Pork Belly 35

Sides

Crispy Brussel Sprouts & Honey 8.5

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

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 13.5% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.