

# Langan's

## Nibbles

Nocellara del Belice Olives 4.5

Truffle & Pecorino Nuts 4.5

**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

Bone Marrow & Brioche 8

Sourdough Bread, Butter 5

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

## Raw Bar

**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**

**Daurade Carpaccio 16**

*Lemon, Espelette, Olive Oil*

Whipped Cod's Roe & Crispy Potatoes 6

Truffle Croque Monsieur 7

**Oysters**  
*Served with Mignotette & Ponzu*

**Carlingford Lough**  
Six 22 | Dozen 39

**Celine**  
Six 26 | Dozen 50

**Mixed Selection**  
Six 24 | Dozen 42

**Heritage Cherry Tomatoes (v) 13**

*Mascarpone & Basil*

**Vegan Ceviche (vg) 14**

*Tomato, Avocado & Cucumber, Soy & Yuzu Dressing*

**Shellfish Cocktail 19.5**

*Lobster, Prawn & Shrimp, Avocado, Marie-Rose*

**Obsiblu Prawns, Aioli**

*each 5.5 | 6 Pieces 30*

## Starters

**Scottish Smoked Salmon 20**

*Dill Cream, Melba Toast*

**Dressed Devon Crab 22**

*Brown Crab Mayonnaise, Herb Salad*

**Yellowfin Tuna 17**

*Black Truffle, Yuzu*

**Salmon Tartare 17.5**

*Avocado, Lemon, Fine Herbs & Melba Toast*

**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

**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 90**

*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*

**Truffled Linguine (V) 38**

*Summer Truffle, Mascarpone*

**Roasted Lamb Rump 38**

*Puy Lentils, Balsamic*

**Scottish Salmon 24**

*Sorrel & Mussel Sauce, Confit Lemon*

**Dover Sole 16oz 49**

*Chargrilled or 'Meunière'*

**Roasted South Coast Cod 36**

*Chipirones, Bouillabaisse, Red Pepper Rouille*

**Langan's Fish Pie 33**

*Salmon, Haddock, Cod, Scallops, Prawns, Mussels*

## 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**

**Potato Gratin 8.5**

**Sauteed Spinach 6.5**

**Heritage Tomato Salad, Onions & Balsamic 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 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.