

# 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

Whipped Cod's Roe & Crispy Potatoes 6

Sourdough Bread, Butter 5.5

## Caviar

**Langan's Caviar Selection**  
Served with Blinis, Crème Fraîche

**Platinum**  
50g 145 | 125g 325

**Golden Oscietra**  
50g 184 | 125g 460

**Beluga**  
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

**Langan's Avocado Pear 112**  
Tuna Tartare, Caviar

**Deux Oeufs au Caviar 45**  
Eggs, Crème Fraîche, Brioche, Caviar

**Oyster Selection**  
Served with Mignonette & Ponzu

**Carlingford Lough**  
Six 26 | Dozen 47

**Jersey**  
Six 22 | Dozen 40

## 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 Chicken Breast 10*

*Add Obsiblu Prawns 25*

**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

**Salmon 'Mi-Cuit' 28**

*Beurre Blanc, Caviar, Hazelnut, Chives*

**Dover Sole 16oz 52**

*Chargrilled or 'Meunière'*

**Roasted South Coast Cod 39**

*Chipirones, Prawn, Bouillabaisse*

**Golden Beer-Battered Fish & Chips 28**

*Tartare Sauce, Mushy Peas*

**Langan's Fish Pie 33**

*Salmon, Haddock, Cod, Scallop, Mussel, Prawns*

**Truffled Linguine (v) 38**

*Black Truffle, Mascarpone*

**Cep & Wild Mushroom Risotto (v) 28**

*Aged Parmesan*

**Roasted Lamb Rump 38**

*Puy Lentils, Balsamic*

**Chicken Kyiv 29**

*Mashed Potato, Savoy Cabbage, Pancetta*

**Veal Chop (300g) 44**

*Sage Brown Butter, Natural Jus*

**USDA Creekstone Farms Bone-less Ribeye**

*Green Peppercorn, Béarnaise, Herb Butter*  
300g 66 | 500g 110

**Aged Hereford Filet Mignon (220g) 45**

*Green Peppercorn, Béarnaise, Herb Butter*

**Aged Hereford Ribeye (300g) 39**

*Green Peppercorn, Béarnaise, Herb Butter*

**Langan's 'Bangers & Mash' 26**

*Caramelised Onions, Périgord Sauce*

## Sunday Roast

*Available to order until 5pm  
Choice of*

**Hereford Ribeye**

**Suffolk Half Chicken**

*Roast Potatoes, Yorkshire Pudding, Root Vegetables 34*

**Celeriac Fondant (vg)**

*Root Vegetables 24*

**Tamworth Pork Belly**

## 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.