

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 5.75

Seasonal Garden Vegetables 11.5 | 21.5 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9

Truffle Croque Monsieur (v) 7

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Shellfish

Langan's Caviar Selection

Served with Blinis, Crème Fraiche

Glass of Laurent Perrier Grand Siecle 59
With 10g of Oscietra

Platinum
20g 76 | 50g 180 | 125g 450

Golden Oscietra
20g 85 | 50g 190 | 125g 480

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

Oysters

Served with Mignonette & Ponzu

Jersey
Six 26 | Dozen 50

Carlingford
Six 28.5 | Dozen 54

Louet Feisser
Six 34 | Dozen 68

Starters

Scottish Smoked Salmon 19.5
Dill Cream, Melba Toast

Dressed Devon Crab 24
Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 18.5
Black Truffle, Yuzu

Tuna Nicoise Salad 17
Quail Egg, Potatoes, Green Beans, Olives

Obsiblu Prawns, Aioli
Each 5.75 | 6 Pieces 31

Salmon Tartare 18
Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 19.5
Add Caviar 15.5
Prawn & Shrimp, Avocado, Marie Rose

Pea Panna Cotta, English Asparagus (v) 17
Barrel Aged Feta, Honey Mustard Dressing

Classic Caesar Salad 16.5
Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10.5
Add Obsiblu Prawns 26

Hereford Beef Tartare 17
Classic Condiments

Gratinated French Onion Soup 15
Gruyère

1/2 Dozen Snails 18
Garlic & Herb Butter, Baguettini

Chicken Liver Parfait 16.5
Onion & Raisin Jam, Toasted Brioche

Vegan Ceviche (vg) 14.5
Soy & Yuzu

Fried Courgette Flower (v) 19
Mascarpone, Ricotta & Truffle Honey

Main Courses

Duck Leg Confit 30
Soubise Onions & Rosemary

Roasted Lamb Rump 43.5
Merguez Sausage & Confit Aubergine

Langan's 'Bangers & Mash' 26.5
Caramelised Onions, Périgord Sauce

Chicken Kyiv 29.5
Mashed Potato, Savoy Cabbage, Pancetta

Wild Garlic & Lemon Risotto (v) 28
Spring Courgette, Aged Parmesan

Australian Grain Fed Ribeye (300g) 45
Braised Shallot

Aged Hereford Filet Mignon (220g) 52
Braised Shallot

Aged Grilled Bone-in Hereford Ribeye for two 115
Braised Shallot

USDA Creekstone Farms Bone-less Ribeye (300g) 68
Braised Shallot

Langan's Fish Pie 34
Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Lobster Linguine 36
Shellfish Sauce

Dover Sole 16oz 54
Chargrilled or 'Meunière'

Roasted South Coast Cod 39
Prawn Bisque, Braised Fennel & Shrimp

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

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) 26
Root Vegetables

Tamworth Pork Belly 35

Sides

Garden Peas 6.5

Sautéed Spinach 6.5

Wild Mushrooms 10

Potatoes 7.5

French Fries | Hand-cut Chips

Mashed | Minted Jersey Royal

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5

Tenderstem Broccoli, Chillies 8

Heritage Tomatoes & Tropea Onion Salad 8.5