

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

Truffle Croque Monsieur (v) 7.5

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Oysters

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

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

Oysters
Served with Mignonette & Ponzu

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

Jersey
Six 27 | Dozen 52

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

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

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

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
Obsiblu 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
Pickled Baby Beets (vg) 17
Whipped Feta, Hazelnut & Avocado Salad
Classic Caesar Salad 17
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11
Add Obsiblu 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

Salmon 'Mi-Cuit' 29
Pastis Beurre Blanc, Pickled Cucumber
Hake À La Bordelaise 39
Lemon & Chive Butter Sauce
Langan's Fish Pie 34.5
Salmon, Haddock, Cod, Scallop, Mussel, Prawns
Dover Sole 16oz 56
Chargrilled or 'Meunière'

Pea & Fregola Salad (vg) 24
Runner Beans, Pickled Radish & Leek Vinaigrette
Rigatoni Pasta (v) 32
Parmesan Cream Sauce
Penny Bun & Three Grain Risotto (v) 32
Madeira & Autumn Apple
Duck Leg Confit 31
Soubise Onions & Rosemary
Langan's 'Bangers & Mash' 27.5
Caramelised Onions, Périgord Sauce

Chicken Kyiv 31
Mashed Potato, Savoy Cabbage, Pancetta, Chicken 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

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

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