

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5
Nocellara del Belice Olives (vg) 4.5
Sourdough Bread, Butter (v) 6

Salted Hand Cut Crisps, Ranch Dressing 7.5 (v)
Add Caviar 16
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 Fraîche

Plateau de Fruits de Mer (for two) 98
House Selection of Oysters, Whole Canadian Lobster, Obsiblué Prawns, Mussels, Aioli, Mignonette

Oysters
Served with Mignonette & Ponzu

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

Jersey
Six 27 | Dozen 52

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

Deux Oeufs au Caviar 49
Eggs, Crème Fraîche, Brioche, Caviar

Carlingford
Six 30 | Dozen 58

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

Langan's Avocado Pear 120
Tuna Tartare, Caviar

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
Obsiblué 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
English Asparagus (vg) 17.5
Hazelnut, Sauce Ravigote
Classic Caesar Salad 17
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11
Add Obsiblué 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

Golden Beer-Battered Fish & Chips 28.5
Tartare Sauce, Mushy Peas
Salmon 'Mi-Cuit' 29
Pastis Beurre Blanc, Pickled Cucumber
Langan's Fish Pie 34.5
Salmon, Haddock, Cod, Scallop, Mussel, Prawns
Roasted Cod 36
Saffron Braised Barley, Roasted Pepper Rouille
Dover Sole 16oz 56
Chargrilled or 'Meunière'

Grilled Pork Cutlet 38
Colcannon Mash & Mustard Sauce
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
Beef Wellington for two 130
Mashed Potato, Spinach, Truffle Sauce

Langan's 'Bangers & Mash' 27.5
Caramelised Onions, Périgord Sauce
Chicken Kyiv 31
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus
Rigatoni Pasta 72
Kings Caviar, Parmesan Cream Sauce
French Asparagus (v) 28
Herb Polenta, Black Olive Dressing
Roasted Tomatoes Risotto (v) 30
Stracciatella & Black Olive Crumb

Sunday Roast

*Available to order until 5pm
Choice of*

Hereford Ribeye 38

Suffolk Half Chicken 35
Roast Potatoes, Yorkshire Pudding, Root Vegetables

Tamworth Pork Belly 35

Celeriac Fondant (vg)
Root Vegetables 29

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
Isle of Wight Tomatoes Salad 8.5