

# 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

Bone Marrow & Brioche 10.5

Sourdough Bread, Butter 5.5

## Caviar & Shellfish

**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

**Plateau de Fruits de Mer (for two) 87**  
House Selection of Oysters, Whole Canadian Lobster,  
Obsiblu Prawns, Aioli, Mignonette

**Deux Oeufs au Caviar 45**

Eggs, Crème Fraîche, Brioche, Caviar

**Langan's Avocado Pear 112**

Tuna Tartare, Caviar

**Oysters**

Served with Mignonette & Ponzu

**Carlingford Lough**

Six 26 | Dozen 47

**Louet Feisser**

Six 30 | Dozen 55

**Mixed Selection**

Six 28 | Dozen 52

## 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

**Daurade Carpaccio 16**

Lemon, Espelette, Olive oil

**Obsiblu Prawns, Aioli**

Each 5.5 | 6 Pieces 30

**Salmon Tartare 17.5**

Avocado, Lemon, Olive oil, Rye Toast

**Shellfish Cocktail 19.5**

Add Caviar 15

Prawn & Shrimp, Avocado, Marie Rose

**Fried Courgette Flower (v) 18.5**

Mascarpone, Ricotta & Truffle Honey

**Classic Caesar Salad 16**

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10

Add Obsiblu Prawns 25

**Tuna Nicoise Salad 16**

Quail Egg, Potatoes, Green Beans, Olives

**Hereford Beef Tartare 16**

Classic Condiments, Prepared Tableside

**Gratinated French Onion Soup 14**

Gruyère

**1/2 Dozen Snails 16.5**

Garlic & Herb Butter, Baguette

**Chicken Liver Parfait 15**

Onion & Raisin Jam, Toasted Brioche

**Vegan Ceviche (vg) 14**

Soy & Yuzu

## Main Courses

**Salmon 'Mi-Cuit' 28**

Beurre Blanc, Caviar, Hazelnut, Chives

**Dover Sole 16oz 52**

Chargrilled or 'Meunière'

**Roasted South Coast Cod 39**

Haricot Blanc & Mussel Cassoulet

**Langan's Fish Pie 33**

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

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

Tartare Sauce, Mushy Peas

**Truffled Linguine (v) 38**

Black Truffle, Mascarpone

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

Green Peppercorn, Béarnaise, Herb Butter

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

Green Peppercorn, Béarnaise, Herb Butter

**Beef Wellington for two 115**

Mashed Potato, Shallots, Truffle Jus

**USDA Creekstone Farms Bone-less Ribeye**

Braised Shallot

300g 66 | 500g 110

**Aged Grilled Bone-in Hereford Ribeye for two 97**

Braised Shallot

**Veal Chop (300g) 44**

Sage Brown Butter, Natural Jus

**Roasted Lamb Rump 38**

Garden Peas, Baby Gem & Labneh

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

Caramelised Onions, Périgord Sauce

**Chicken Kyiv 29**

Mashed Potato, Savoy Cabbage, Pancetta

**Ibérico Pork Secreto 38**

Apples & Chard, Caramelised Endive

**Risotto Primavera (v) 28**

Aged Parmesan

## 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**

**Heritage Tomatoes & Tropea Onion Salad 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.