

Langan's

Nibbles

Nocellara del Belice Olives (vg) 4.5

Truffle & Pecorino Nuts (v) 4.5

Sourdough Bread, Butter (v) 5.5

Seasonal Garden Vegetables 9.5 | 19 (v)
Horseradish Tartare, Stilton Dipping Sauce

Whipped Cod's Roe & Crispy Potatoes 6

Ham Hock Croquette, Piccalilli Gel 8

Truffle Croque Monsieur (v) 7

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, Mussels, Aioli, Mignonette
Add 30g Platinum Caviar 70

Oysters
Served with Mignonette & Ponzu

Louet Feisser
Six 30 | Dozen 55

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

Langan's Avocado Pear 112
Tuna Tartare, Caviar

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, Lemon, Olive oil, Rye Toast

Shellfish Cocktail 19.5
Prawn & Shrimp, Avocado, Marie Rose
Heritage Tomatoes (vg) 14.5
Whipped Feta, Peach, Orange Blossom Dressing
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

Vegan Ceviche (vg) 14
Soy & Yuzu
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

Main Courses

Salmon 'Mi-Cuit' 28
Beurre Blanc, Caviar, Hazelnut, Chive
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

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
A5 Japanese Wagyu
Market Price
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
Chicken Kyiv 29
Mashed Potato, Savoy Cabbage, Pancetta
Ibérico Pork Secreto 38
Apples & Chard, Caramelised Endive
Risotto Primavera (v) 28
Aged Parmesan
Truffled Linguine (v) 38
Black Truffle, Mascarpone

Sunday Roast

Available to order until 5pm
Choice of

Hereford Ribeye

Suffolk Half Chicken

Tamworth Pork Belly

Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

Celeriac Fondant (vg)
Root Vegetables 24

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