

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

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

Oysters
 Served with Mignonette & Ponzu

Carlingford
 Six 28 | Dozen 52

Louet Feisser
 Six 30 | Dozen 55

Starters

Scottish Smoked Salmon 19.5
 Dill Cream, Melba Toast
Dressed Devon Crab 24
 Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 17
 Black Truffle, Yuzu
Tuna Nicoise Salad 16
 Quail Egg, Potatoes, Green Beans, Olives
Obsiblu Prawns, Aioli
 Each 5.5 | 6 Pieces 30
Salmon Tartare 17.5
 Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 19.5
 Add Caviar 15
 Prawn & Shrimp, Avocado, Marie Rose
Roasted Jerusalem Artichoke (vg) 15
 Pear & Winter Truffle Salad
Classic Caesar Salad 16
 Romaine Lettuce, Aged Parmesan, Egg, Sourdough
 Add Chicken Breast 10
 Add Obsiblu Prawns 25

Hereford Beef Tartare 16.5
 Classic Condiments
Gratinated French Onion Soup 14
 Gruyère
1/2 Dozen Snails 17.5
 Garlic & Herb Butter, Baguettini
Chicken Liver Parfait 15.5
 Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 14
 Soy & Yuzu
Fried Courgette Flower (v) 18.5
 Mascarpone, Ricotta & Truffle Honey

Main Courses

Aged Hereford Filet Mignon (220g) 48
 Green Peppercorn, Béarnaise, Herb Butter
Aged Hereford Ribeye (300g) 42
 Green Peppercorn, Béarnaise, Herb Butter
Aged Grilled Bone-in Hereford Ribeye for two 97
 Braised Shallot
Beef Wellington for two 120
 Mashed Potato, Shallots, Truffle Jus
Veal Chop (300g) 44
 Sage Brown Butter, Natural Jus

Roasted Venison Loin 46
 Pecan & Walnut Crumb, Salt Baked Beetroot
Langan's 'Bangers & Mash' 26
 Caramelised Onions, Périgord Sauce
Chicken Kyiv 29
 Mashed Potato, Savoy Cabbage, Pancetta
Leek & Cheddar Risotto (v) 32
 Black Truffle
Rigatoni Pasta 70
 Kings Caviar, Parmesan Cream Sauce

Salmon 'Mi-Cuit' 28
 Beurre Blanc, Caviar, Hazelnut, Chive
Dover Sole 16oz 52
 Chargrilled or 'Meunière'
Roasted South Coast Cod 39
 White Beans & Clams Cassoulet
Langan's Fish Pie 33
 Salmon, Haddock, Cod, Scallop, Mussel, Prawns
Pan-Fried Turbot 42
 Crushed New Potatoes, Brown Shrimp

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
Wild Mushrooms 9.5

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
Crispy Brussel Sprouts & Honey 8