

# Langan's

## Nibbles

**Truffle & Pecorino Nuts (v) 4.5**  
**Nocellara del Belice Olives (vg) 4.5**

**Seasonal Garden Vegetables 12 | 23 (v)**  
*Horseradish Tartare, Stilton Dipping Sauce*

**Truffle Croque Monsieur (v) 7.5**  
**Sourdough Bread, Butter (v) 6**

## Caviar & Shellfish

**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*

**Oysters**  
*Served with Mignonette & Ponzu*

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

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

**Jersey**  
*Six 27 | Dozen 52*

**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*  
**New Season French Asparagus (vg) 17.5**  
*Hazelnut, Sauce Ravigote*  
**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

**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, Monks' Beard, Pepper Rouille*  
**Dover Sole 16oz 56**  
*Chargrilled or 'Meunière'*

**Spring Lamb Rump 36**  
*Crispy Faggot, New Season Peas & Broad Beans*  
**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*  
**French Asparagus (v) 28**  
*Herb Polenta, Black Olive Dressing*  
**Wild Garlic & Lemon Risotto (v) 32**  
*Truffle Buttered Morels*  
**Rigatoni Pasta 72**  
*Kings Caviar, Parmesan Cream Sauce*

## 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**  
**Langan's Cauliflower Cheese 8.5**