Langan's

Nibbles

Truffle & Pecorino Nuts (v) 5.5

Nocellara del Belice Olives (vg) 5.5

Sourdough Bread, Butter (v) 6

Salted Hand Cut Crisps, Ranch Dressing 7.5 (v)
Add Caviar **16.5**

Seasonal Garden Vegetables 12.5 | 23.5 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9.5

Truffle Croque Monsieur (v) 8

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Oysters

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum
20g 82.5 | 50g 195 | 125g 490

Golden Oscietra
20g 92.5 | 50g 205| 125g 515

Beluga
30g 305 | 50g 510 | 125g 1,235

Plateau de Fruits de Mer (for two) 100
House Selection of Oysters, Whole Canadian Lobster, Obsiblue Prawns, Mussels, Aioli, Mignonette
Add 20g of Platinum Caviar 77

Deux Oeufs au Caviar 50
Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 125
Tuna Tartare, Caviar

Oysters
Served with Mignonette & Ponzu

Jersey
Six 28 | Dozen 53.5

Carlingford
Six 31 | Dozen 59.5

Louet Feisser
Six 37 | Dozen 72

Starters

Scottish Smoked Salmon 21.5
Dill Cream, Melba Toast

Dressed Devon Crab 27
Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 21
Black Truffle, Yuzu

Tuna Nicoise Salad 18
Quail Egg, Potatoes, Green Beans, Olives

Obsiblue Prawns, Aioli
Each **6** | *6 Pieces* **33**

Salmon Tartare 19
Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 21
Add Caviar **16.5**
Prawn & Shrimp, Avocado, Marie Rose

Braised Leek Vinaigrette (vg) 15
Kentish Cob Nut & Black Truffle Dressing

Classic Caesar Salad 17.5
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast **11.5**
Add Obsiblue Prawns **28**

Langan's Spinach Soufflé 18.5
Anchovy & Hollandaise Sauce
(please allow 20 mins)

Hereford Beef Tartare 19
Classic Condiments

Gratinated French Onion Soup 17
Gruyère

1/2 Dozen Snails 19
Garlic & Herb Butter, Baguettini

Chicken Liver Parfait 18
Onion & Raisin Jam, Toasted Brioche

Vegan Ceviche (vg) 15.5
Soy & Yuzu

Fried Courgette Flower (v) 20
Mascarpone, Ricotta & Truffle Honey

Main Courses

Golden Beer-Battered Fish & Chips 29.5
Tartare Sauce, Mushy Peas

Salmon 'Mi-Cuit' 31
Sorrel, Lemon, Chive & Keta

Langan's Fish Pie 36
Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Roasted Stone Bass 37
Spiced Cornish Mussel Velouté & Watercress

Dover Sole 16oz 57.5
Chargrilled or 'Meunière'

Roasted English Duck Breast 38
Red Onion Tart Fine, Turkish Fig, Plum Jus

Grilled Pork Cutlet 39
Colcannon Mash & Mustard Sauce

Veal Chop (300g) 49
Sage Brown Butter, Natural Jus

Australian Grain Fed Ribeye (300g) 49
Braised Shallot

Aged Hereford Filet Mignon (220g) 54
Braised Shallot

Beef Wellington for two 135
Mashed Potato, Spinach, Truffle Sauce

Langan's 'Bangers & Mash' 28.5
Caramelised Onions, Périgord Sauce

Chicken Kyiv 33
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus

Rigatoni Pasta 74
Kings Caviar, Parmesan Cream Sauce

Roasted Autumn Squash Risotto (v) 31
Red Chicory, Stilton, Sunflower Roasted Seeds

Asparagus (v) 29
Herb Polenta, Black Olive Dressing

Sunday Roast

Available to order until 5pm
Choice of

Hereford Ribeye 38

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

Celeriac Fondant (vg)
Root Vegetables **29**

Tamworth Pork Belly 35

Sides

Garden Peas 7

Sautéed Spinach 7.5

Wild Mushrooms 11

Potatoes 7.5

French Fries | Hand-cut Chips

Mashed | Minted New Potatoes

Baby Gem Lettuce, Honey Cider Vinaigrette 8

Tenderstem Broccoli, Chillies 8

Langan's Cauliflower Cheese 8.5

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 13.5% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.