

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 6

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

Caviar Rosti 9.5

Truffle Croque Monsieur (v) 7.5

Black Pudding Scotch Egg, Piccalilli 9

Caviars & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum

20g 80 | 50g 190 | 125g 475

Golden Oscietra

20g 90 | 50g 200 | 125g 500

Beluga

30g 295 | 50g 495 | 125g 1200

Plateau de Fruits de Mer (for two) 98
House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette
Add 20g Platinum Caviar 75

Deux Oeufs au Caviar 49
Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 120
Tuna Tartare, Caviar

Oysters
Served with Mignonette & Ponzu

Jersey
Six 27 | Dozen 52

Carlingford
Six 30 | Dozen 58

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
Add Caviar 16
Prawn & Shrimp, Avocado, Marie Rose
Pickled Baby Beets (vg) 17
Whipped Feta, Hazelnut & Avocado Salad
Classic Caesar Salad 17
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11
Add Obsiblu Prawns 27

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
Fried Courgette Flower (v) 19.5
Mascarpone, Ricotta & Truffle Honey

Langan's Classics

Langan's 'Bangers & Mash' 27.5
Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 18
Anchovy & Hollandaise Sauce
(please allow 20 mins)

Langan's Fish Pie 34.5
Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Mains

Salmon 'Mi-Cuit' 29
Pastis Beurre Blanc, Pickled Cucumber
Dover Sole 16oz 56
Chargrilled or 'Meunière'
Hake à La Bordelaise 39
Lemon & Chive Butter Sauce
Golden Beer-Battered Fish & Chips 28.5
Tartare Sauce, Mushy Peas

Rigatoni Pasta 72
Kings Caviar, Parmesan Cream Sauce
Penny Bun & Three Grain Risotto (v) 32
Madeira & Autumn Apple
Maple Roasted Nashi Pear (vg) 25
Parsnip Purée, Red Chicory & Pecan Dressing
Grilled Pork Cutlet 38
Colcannon Mash & Mustard Sauce

Duck Leg Confit 31
Soubise Onions & Rosemary
Chicken Kyiv 31
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus
Beef Wellington for two 130
Mashed Potato, Spinach, Truffle Sauce
Middle White Pork Belly 36
Boudin Blanc, Malted Pumpkin Purée, Honey Mustard Jus

From The Grill

Veal Chop (300g) 47
Sage Brown Butter, Natural Jus
Australian Grain Fed Ribeye (300g) 47
Braised Shallot

Fish of the Day
Market Price
Aged Hereford Filet Mignon (220g) 52
Braised Shallot
Périgord, Green Peppercorn, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye for two 120
Braised Shallot
USDA Creekstone Farms Bone-less Ribeye
300g 70 | 500g 120

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