

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

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, Rye 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

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

Vegan Ceviche (vg) 14

Soy & Yuzu

Fried Courgette Flower (v) 18.5

Mascarpone, Ricotta & Truffle Honey

Langan's Classics

Langan's 'Bangers & Mash' 26

Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 17

*Anchovy & Hollandaise Sauce
(please allow 20 mins)*

Langan's Fish Pie 33

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Mains

Salmon 'Mi-Cuit' 28

Beurre Blanc, Caviar, Hazelnut, Chives

Dover Sole 16oz 52

Chargrilled or 'Meunière'

Roasted South Coast Cod 39

Prawn Bisque, Braised Fennel & Morecambe Bay Shrimp

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Rigatoni Pasta 70

Kings Caviar, Parmesan Cream Sauce

Pearl Barley Risotto (v) 32

Jerusalem Artichoke, Wild Mushroom & Black Truffle

Celeriac Fondant (vg) 24

Celeriac Purée, Roasted Chestnuts, Pear

Roasted Lamb Rump 38

Garden Peas, Baby Gem & Labneh

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta

Beef Wellington for two 115

Mashed Potato, Shallots, Truffle Jus

Dingle Dell Pork Belly 34

Boudin Noir, Salsa Verdi, Cider Apple Jus

From The Grill

Veal Chop (300g) 44

Sage Brown Butter, Natural Jus

Aged Hereford Ribeye (300g) 39

Braised Shallot

Fish of the Day

Market Price

Aged Hereford Filet Mignon (220g) 45

Braised Shallot

Périgord, Green Peppercorn, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye for two 97

Braised Shallot

USDA Creekstone Farms Bone-less Ribeye

Braised Shallot

300g 66 | 500g 110

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

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A £2.00 COVER CHARGE PER PERSON APPLIES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.