

Langan's

Nibbles

Nocellara del Belice Olives 4.5
Truffle & Pecorino Nuts 4.5

Sourdough Bread, Butter 4.5

Whipped Cod's Roe & Radish 6
Truffle Comté Gougères 7

Raw Bar

Langan's Caviar Selection
Served with Blinis & Crème Fraîche

Platinum
30gr 72 | 50gr 145 | 125gr 325
Golden Oscietra
30gr 95 | 50gr 184 | 125gr 460
Beluga
30gr 225 | 50gr 375 | 125gr 935

Plateau de Fruits de Mer
For Two 87

*House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette
Add 30gr Platinum Caviar +70*

Oysters
Mignonette & Ponzu

Jersey Six 22 Dozen 39	Celine Six 26 Dozen 50
Carlingford Lough Six 22 Dozen 39	Selection of Oysters Six 24 Dozen 42

Crudités

Seasonal Garden Vegetables 19 (V)
Horseradish Tartare, Stilton Dipping Sauces

Shellfish Cocktail 19.5
*Lobster, Obsiblu Prawn & Shrimp,
Avocado, Marie Rose, Lime*

Obsiblu Prawns, Aioli
each 5.5 | 6 Pieces 30

Salmon Tartare 16.5
*Avocado, Lemon Olive Oil,
Fine Herbs & Toasted Sourdough*

Yellowfin Tuna 17
Black Truffle, Yuzu

Starters

Heritage Cherry Tomatoes (V) 13
Mascarpone & Basil
Jerusalem Artichoke Salad (VG) 15
Watercress, Frisée Salad, Truffle Vinaigrette
Heritage Beetroot Tartare (V) 14
Iced Wine Vinegar
Fried Courgette Flowers (V) 18.5
Ricotta, Mascarpone, Truffle Honey

Dressed Devon Crab 21
Brown Crab Dressing, Herb Salad
Gratinated French Onion Soup 12
Gruyère
Classic Caesar Salad 16
*Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast +10 | Add Obsiblu Prawns +25*

Hereford Beef Tartare 15
Classic Condiments, Prepared Tableside
Chicken Liver Parfait 14
Onion & Raisin Jam, Toasted Brioche
Scottish Smoked Salmon 19.5
Dill Cream, Sourdough
1/2 Dozen Snails 14.5
Garlic & Herb Butter

Langan's Classics

Langan's 'Bangers & Mash' 26
Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 15
*Anchovy & Hollandaise Sauce
(Please allow 20 minutes)*

Langan's Fish Pie 33
Salmon, Haddock, Cod, Scallops, Mussels & Prawns

Main Courses

Pea & Asparagus Risotto (V) 28
Spring Greens
Miso Glazed Aubergine (VG) 19
Granny Smith Apple, Roasted Aubergine Purée
Roasted South Coast Cod 36
Obsiblu Prawns, Bouillabaisse, Red Pepper Rouille
Truffle Mac 'n' Cheese 33
Truffle, Tamworth Bacon, Cheddar Cheese

Golden Beer-Battered Fish & Chips 24
Tartare Sauce, Mushy Peas
Dover Sole 16oz 49 | 22oz 68
Chargrilled or 'Meunière'
Roasted Rack of Lamb for Two 85
Pea & Mint Relish, New Potatoes
Roasted Whole Free-Range Bresse Chicken 105
*Red Wine & Chicken Jus
Serves 2-4 people*

Scottish Salmon 22
Sorrel & Mussel Sauce, Confit Lemon
Chicken Kyiv 29
Mashed Potato, Savoy Cabbage Relish, Pancetta & Peas
Filet of Beef Rossini 57
Seared Foie Gras, Spinach, Périgord Sauce
Truffled Rabbit Leg 35
Parma Ham, Nut-Crusted Carrot, Herb & Rabbit Jus

From the Grill

Veal Chop (300gr) 41
Sage Brown Butter, Natural Jus
Aged Hereford Ribeye (300gr) 39
Braised Shallot

Fish of the Day
Market Price
Aged Hereford Filet Mignon (220gr) 45
*Braised Shallot
Périgord, Green Peppercorn Sauce, Béarnaise, Herb Butter*

Aged Grilled Bone-in Hereford Ribeye For Two 90
Braised Shallots
USDA Creekstone Farms Bone-less Ribeye
Braised Shallot (300gr/ 500gr) 66 / 110

Sides

French Fries 5
Sautéed Young Spinach 6.5
Tenderstem Broccoli, Garlic & Chilli 6.5

Hand Cut Chips 5
Garden Peas & Mint 6.5
Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5

Mashed Potatoes 6
Potato Gratin 7.5
Heritage Tomato Salad, Onions & Balsamic 8.5