

All Day

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 or Ponzu

Jersey
Six 22 | Dozen 39
Cumbrae
Six 22 | Dozen 39
Lindisfarne
Six 21 | Dozen 36

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

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

Obsiblu Prawns, Aioli
each 5.5 | 6 Pieces 30

Salmon Tartare 15.5
Lemon Olive Oil, Fine Herbs & Toasted Sourdough

Yellowfin Tuna 17
Black Truffle, Yuzu

Starters

Ironbark Pumpkin Velouté (V) 12
Roasted Chestnuts & Parmesan
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 'Bangers & Mash' 26
Caramelised Onions, Périgord Sauce

Langan's Classics
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

Cep & Wild Mushroom Risotto (V) 28
Aged Parmesan, Rocket
Miso Glazed Aubergine (VG) 19
Granny Smith Apple, Roasted Aubergine Purée
Roasted Daurade 34
Haricots Blancs, Clam Cassoulet
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

Scottish Salmon 22
Sorrel & Mussel Sauce, Confit Lemon
Guinea Fowl Sauce «Coq Au Vin» 35
Braised Leg, Pearl Onions, Lardons, Mushrooms
Filet of Beef Rossini 57
Seared Foie Gras, Spinach, Périgord Sauce
Braised Short Rib of Beef 33
Truffle Glaze, Celeriac Purée, Watercress

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
Mashed Potatoes 6

Crispy Brussel Sprouts, Honey 7.5
Hand Cut Chips 5
Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5

Tenderstem Broccoli, Garlic & Chilli 6.5
Roasted Mushrooms, Cep Purée 9
Potato Gratin 7.5