



Nibbles

Nocellara del Belice Olives 4.5

Truffle & Pecorino Nuts 4.5

Sourdough Bread, Butter 5

Bone Marrow & Brioche 8

Crudités Seasonal Garden Vegetables 9.5 | 19 (v)
Horseradish Tartare, Stilton Dipping Sauce

Whipped Cod's Roe & Crispy Potatoes 6

Truffle Croque Monsieur 7

Raw Bar

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

Deux Oeufs au Caviar 45
Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 112
Tuna Tartare, Caviar

Oyster Selection
Served with Mignonette & Ponzu

Carlingford Lough
Six 22 | Dozen 39

Celine
Six 26 | Dozen 50

Mixed Selection
Six 24 | Dozen 42

Starters

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

Heritage Cherry Tomatoes (v) 13
Mascarpone, Basil

Grilled Mediterranean Salad (vg) 22
Olive Tapenade, Basil

Vegan Ceviche (vg) 14
Tomato, Avocado, Watermelon & Cucumber, Soy & Yuzu Dressing

Obsiblu Prawns
Aioli
Each 5.5 | 6 Pieces 30

Fried Courgette Flowers (v) 18.5
Ricotta, Mascarpone, Truffle Honey

Dressed Devon Crab 22
Brown Crab Mayonnaise, Herb Salad

Gratinated French Onion Soup 14
Gruyère

Classic Caesar Salad 16
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Free-range Chicken Breast 10 | Add Obsiblu Prawns 25

Yellowfin Tuna 17
Black Truffle, Yuzu

Salmon Tartare 17.5
Avocado, Lemon Olive Oil, Fine Herbs, Melba Toast

Hereford Beef Tartare 16
Classic Condiments, Prepared Tableside

Chicken Liver Parfait 15
Onion & Raisin Jam, Toasted Brioche

Scottish Smoked Salmon 19.5
Dill Cream, Melba Toast

1/2 Dozen Snails 16.5
Garlic & Herb Butter, Baguette

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, Scallops, Mussels, Prawns

Mains

Pea & Asparagus Risotto (v) 28
Spring Greens

Watermelon Steak (vg) 22
Soy, Wasabi & Crispy Shallots

Roasted South Coast Cod 36
Chipirones, Bouillabaisse, Red Pepper Rouille

Truffled Linguine (v) 38
Summer Truffle, Mascarpone

Golden Beer-battered Fish & Chips 28
Tartare Sauce, Mushy Peas

Dover Sole 16oz 49
Chargrilled or 'Meunière

Roasted Lamb Rump 38
Puy Lentils, Balsamic

Scottish Salmon 24
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 (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 Sauce, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye (for two) 90
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 | with Truffle 13.5

Potato Gratin 8.5

Heritage Tomato Salad, Onions, Balsamic 8.5