

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

Truffle Croque Monsieur (v) 7

Whipped Cod's Roe & Crispy Potatoes 6

Ham Hock Croquette, Piccalilli Gel 8

Bone Marrow & Brioche 10.5

Caviar

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

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

Daurade Carpaccio 16

Lemon, Espelette, Olive oil

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

Tuna Nicoise Salad 16

Quail Egg, Potatoes, Green Beans, Olives

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

Roasted Beetroot (v) 14

Sheep Milk Labneh, Burnt Orange, Chicory

Fried Courgette Flower (v) 18.5

Mascarpone, Ricotta & Truffle Honey

Vegan Ceviche (vg) 14

Soy & Yuzu

Classic Caesar Salad 16

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10

Add Obsiblu Prawns 25

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

Chipirones, Prawn, Bouillabaisse

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Truffled Linguine (v) 38

Black Truffle, Mascarpone

Cep & Wild Mushroom Risotto (v) 28

Aged Parmesan

Celeriac Fondant (vg) 24

Celeriac Purée, Roasted Chestnuts, Pear

Roasted Whole Free-Range Bresse Chicken 105

*Red Wine & Chicken Jus
for two-four*

Roasted Lamb Rump 38

Puy Lentils, Balsamic

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta

Beef Wellington for two 115

Mashed Potato, Shallots, Truffle Jus

Ibérico Pork Secreto 38

Apples & Chard, Caramelised Endive

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

Butter Beans, Cavolo Nero, Pancetta 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.