

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 6

Salted Hand Cut Crisps, Ranch Dressing 7.5 (v)

Add Caviar 16

Seasonal Garden Vegetables 12 | 23 (v)

Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9.5

Truffle Croque Monsieur (v) 7.5

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Oyster

Deux Oeufs au Caviar 49
Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 120
Tuna Tartare, Caviar

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum
20g 80 | 50g 190 | 125g 475

Golden Oscietra
20g 90 | 50g 200 | 125g 500

Oyster
Served with Mignonette & Ponzu

Jersey
Six 27 | Dozen 52

Starters

Scottish Smoked Salmon 21
Dill Cream, Melba Toast
Dressed Devon Crab 25
Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 19.5
Black Truffle, Yuzu
Tuna Nicoise Salad 17.5
Quail Egg, Potatoes, Green Beans, Olives
Obsiblu Prawns, Aioli
Each 5.75 | 6 Pieces 32
Salmon Tartare 18.5
Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 20
Add Caviar 16
Prawn & Shrimp, Avocado, Marie Rose
Asparagus (vg) 17.5
Hazelnut, Sauce Ravigote
Classic Caesar Salad 17
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11
Add Obsiblu Prawns 27

Hereford Beef Tartare 17.5
Classic Condiments
Gratinated French Onion Soup 15.5
Gruyère
1/2 Dozen Snails 18.5
Garlic & Herb Butter, Baguettini
Chicken Liver Parfait 17.5
Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 15
Soy & Yuzu
Fried Courgette Flower (v) 19.5
Mascarpone, Ricotta & Truffle Honey

Langan's Classics

Langan's 'Bangers & Mash' 27.5
Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 18
Anchovy & Hollandaise Sauce
(please allow 20 mins)

Langan's Fish Pie 34.5
Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Mains

Rigatoni Pasta 72
Kings Caviar, Parmesan Cream Sauce
Roasted Tomatoes Risotto (v) 30
Stracciatella & Black Olive Crumb
Asparagus (v) 28
Herb Polenta, Black Olive Dressing

Salmon 'Mi-Cuit' 29
Pastis Beurre Blanc, Pickled Cucumber
Dover Sole 16oz 56
Chargrilled or 'Meunière'
Roasted Cod 36
Saffron Braised Barley, Roasted Pepper Rouille
Golden Beer-Battered Fish & Chips 28.5
Tartare Sauce, Mushy Peas

Lamb Rump 36
Crispy Faggot, New Season Peas & Broad Beans
Chicken Kyiv 31
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus
Beef Wellington for two 130
Mashed Potato, Spinach, Truffle Sauce

From The Grill

Veal Chop (300g) 47
Sage Brown Butter, Natural Jus
Australian Grain Fed Ribeye (300g) 47
Braised Shallot

Fish of the Day
Market Price
Aged Hereford Filet Mignon (220g) 52
Braised Shallot
Périgord, Green Peppercorn, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye for two 120
Braised Shallot
Grilled Pork Cutlet 38
Colcannon Mash & Mustard Sauce

Sides

Garden Peas 7
Sautéed Spinach 7
Wild Mushrooms 10.5

Potatoes 7.5
French Fries | Hand-cut Chips
Mashed | Minted New Potatoes

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5
Tenderstem Broccoli, Chillies 8
Isle of Wight Tomatoes Salad 8.5