

# 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

Tuna Tartare & Confit Lemon Croustade 10

## Caviar & Oysters

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

**Langan's Avocado Pear 112**  
*Tuna Tartare, 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

**Oysters**  
*Served with Mignonette & Ponzu*

**Louet Feisser**  
*Six 30 | Dozen 55*

## 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*  
**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*  
**Heritage Tomatoes (vg) 14.5**  
*Whipped Feta, Peach, Orange Blossom Dressing*  
**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*

**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*

## 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**  
*Haricot Blanc & Mussel Cassoulet*  
**Golden Beer-Battered Fish & Chips 28**  
*Tartare Sauce, Mushy Peas*

**Truffled Linguine (v) 38**  
*Black Truffle, Mascarpone*  
**Risotto Primavera (v) 28**  
*Aged Parmesan*  
**Celeriac Fondant (vg) 24**  
*Celeriac Purée, Roasted Chestnuts, Pear*

**Roasted Lamb Rump 38**  
*Garden Peas, Baby Gem & Labneh*  
**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**  
**Heritage Tomatoes & Tropea Onion Salad 7.5**