

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

- Whipped Cod's Roe & Crispy Potatoes 6
- Ham Hock Croquette, Piccalilli Gel 8
- Truffle Croque Monsieur (v) 7

Caviar & Shellfish

- 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

- Oysters

Served with Mignonette & Ponzu

Carlingford

Six 28 | Dozen 52

Louet Feisser

Six 30 | Dozen 55

Jersey

Six 26 | Dozen 50

Starters

- Scottish Smoked Salmon 19.5

Dill Cream, Melba Toast

Dressed Devon Crab 24

Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 17

Black Truffle, Yuzu

Tuna Nicoise Salad 16

Quail Egg, Potatoes, Green Beans, Olives

Obsiblu Prawns, Aioli

Each 5.5 | 6 Pieces 30

Salmon Tartare 17.5

Avocado, Lemon, Olive oil, Melba Toast

- Shellfish Cocktail 19.5

Add Caviar 15

Prawn & Shrimp, Avocado, Marie Rose

Pea Panna Cotta, English Asparagus (v) 17

Barrel Aged Feta, Honey Mustard Dressing

Classic Caesar Salad 16

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10

Add Obsiblu Prawns 25

- Hereford Beef Tartare 16.5

Classic Condiments

Gratinated French Onion Soup 14

Gruyère

1/2 Dozen Snails 17.5

Garlic & Herb Butter, Baguettini

Chicken Liver Parfait 15.5

Onion & Raisin Jam, Toasted Brioche

Vegan Ceviche (vg) 14

Soy & Yuzu

Fried Courgette Flower (v) 18.5

Mascarpone, Ricotta & Truffle Honey

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

Pastis Beurre Blanc, Pickled Cucumber

Dover Sole 16oz 52

Chargrilled or 'Meunière'

Roasted South Coast Cod 39

Prawn Bisque, Braised Fennel & Morecambe Bay Shrimp

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

- Rigatoni Pasta 70

Kings Caviar, Parmesan Cream Sauce

Wild Garlic & Lemon Risotto (v) 34

Spring Courgette, Aged Parmesan

Celeriac Fondant (vg) 24

Celeriac Purée, Roasted Chestnuts, Pear

- Duck Leg Confit 30

Soubise Onions & Rosemary

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus

Beef Wellington for two 120

Mashed Potato, Shallots, Truffle Sauce

Roasted Lamb Rump 42

Merguez Sausage & Confit Aubergine

From The Grill

- Veal Chop (300g) 44

Sage Brown Butter, Natural Jus

Aged Hereford Ribeye (300g) 42

Braised Shallot

- Fish of the Day

Market Price

Aged Hereford Filet Mignon (220g) 48

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

Wild Mushrooms 9.5

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 8.5

Tenderstem Broccoli 8

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.