

# Langan's

## Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 6

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 & Shellfish

Langan's Caviar Selection  
Served with Blinis, Crème Fraiche

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

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

Beluga  
30g 295 | 50g 495 | 125g 1200

Plateau de Fruits de Mer (for two) 98  
House Selection of Oysters, Whole Canadian Lobster,  
Obsiblu Prawns, Mussels, Aioli, Mignonette  
Add 20g Platinum Caviar 75

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

Langan's Avocado Pear 120  
Tuna Tartare, Caviar

Oysters  
Served with Mignonette & Ponzu

Jersey  
Six 27 | Dozen 52

Carlingford  
Six 30 | Dozen 58

Louet Feisser  
Six 36 | Dozen 70

## 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  
Pickled Baby Beets (vg) 17  
Whipped Feta, Hazelnut & Avocado Salad  
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

Salmon 'Mi-Cuit' 29  
Pastis Beurre Blanc, Pickled Cucumber  
Dover Sole 16oz 56  
Chargrilled or 'Meunière'  
Hake à La Bordelaise 39  
Lemon & Chive Butter Sauce  
Golden Beer-Battered Fish & Chips 28.5  
Tartare Sauce, Mushy Peas

Rigatoni Pasta 72  
Kings Caviar, Parmesan Cream Sauce  
Penny Bun & Three Grain Risotto (v) 32  
Madeira & Autumn Apple  
Maple Roasted Nashi Pear (vg) 25  
Parsnip Purée, Red Chicory & Pecan Dressing

Duck Leg Confit 31  
Soubise Onions & Rosemary  
Chicken Kyiv 31  
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus  
Beef Wellington for two 130  
Mashed Potato, Spinach, Truffle Sauce  
Middle White Pork Belly 36  
Boudin Blanc, Malted Pumpkin Purée, Honey Mustard Jus

## 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

Aged Grilled Bone-in Hereford Ribeye for two 120  
Braised Shallot  
USDA Creekstone Farms Bone-less Ribeye  
300g 70 | 500g 120

Périgord, Green Peppercorn, Béarnaise, Herb Butter

## 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  
Langan's Cauliflower Cheese 8.5