

Langan's

Nibbles

Nocellara del Belice Olives 4.5

Truffle & Pecorino Nuts 4.5

Sourdough Bread, Butter 4.5

Whipped Cod's Roe & Radish 6

Truffle Comté Gougères 7

Langan's Caviar Selection
Served with Blinis & Crème Fraîche

Platinum

30gr 72 | 50gr 145 | 125gr 325

Golden Oscietra

30gr 95 | 50gr 184 | 125gr 460

Beluga

30gr 225 | 50gr 375 | 125gr 935

Langan's Avocado Pear 112
Tuna Tartare, Caviar

Shellfish Cocktail 19.5

Lobster, Obsiblu Prawn & Shrimp, Avocado, Marie Rose, Lime

Obsiblu Prawns, Aioli
each 5.5 | 6 Pieces 30

Yellowfin Tuna 17
Black Truffle, Yuzu

Salmon Tartare 16.5
Avocado, Lemon Olive Oil, Fine Herbs & Toasted Sourdough

Raw Bar

Plateau de Fruits de Mer

For Two 87

House Selection of Oysters, Whole Canadian Lobster, Obsiblu Prawns, Mussels, Aioli, Mignonette
Add 30gr Platinum Caviar +70

Crudités

Seasonal Garden Vegetables 19 (V)
Horseradish Tartare, Stilton Dipping Sauces

Jersey
Six 22 | Dozen 39

Celine
Six 26 | Dozen 50

Carlingford Lough
Six 22 | Dozen 39

Selection of Oysters
Six 24 | Dozen 42

Starters

Heritage Cherry Tomatoes (V) 13
Mascarpone & Basil

Grilled Mediterranean Salad (VG) 22
Olive Tapenade & Basil

Heritage Beetroot Tartare (V) 14
Iced Wine Vinegar

Fried Courgette Flowers (V) 18.5
Ricotta, Mascarpone, Truffle Honey

Dressed Devon Crab 21
Brown Crab Dressing, Herb Salad

Gratinated French Onion Soup 12
Gruyère

Classic Caesar Salad 16
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast +10 | Add Obsiblu Prawns +25

Hereford Beef Tartare 15
Classic Condiments, Prepared Tableside

Chicken Liver Parfait 14
Onion & Raisin Jam, Toasted Brioche

Scottish Smoked Salmon 19.5
Dill Cream, Sourdough

1/2 Dozen Snails 14.5
Garlic & Herb Butter

Langan's Classics

Langan's 'Bangers & Mash' 26
Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 15
Anchovy & Hollandaise Sauce
(Please allow 20 minutes)

Langan's Fish Pie 33
Salmon, Haddock, Cod, Scallops, Mussels & Prawns

Main Courses

Pea & Asparagus Risotto (V) 28
Spring Greens

Miso Glazed Aubergine (VG) 19
Granny Smith Apple, Roasted Aubergine Purée

Roasted South Coast Cod 36
Obsiblu Prawns, Bouillabaisse, Red Pepper Rouille

Truffle Mac 'n' Cheese 33
Truffle, Tamworth Bacon, Cheddar Cheese

Golden Beer-Battered Fish & Chips 24
Tartare Sauce, Mushy Peas

Dover Sole 16oz 49 | 22oz 68
Chargrilled or 'Meunière'

Roasted Rack of Lamb for Two 85
Pea & Mint Relish, New Potatoes

Roasted Whole Free-Range Bresse Chicken 105
Red Wine & Chicken Jus
Serves 2-4 people

Scottish Salmon 22
Sorrel & Mussel Sauce, Confit Lemon

Chicken Kyiv 29
Mashed Potato, Savoy Cabbage Relish, Pancetta & Peas

Filet of Beef Rossini 57
Seared Foie Gras, Spinach, Périgord Sauce

Truffled Rabbit Leg 35
Parma Ham, Nut-Crusted Carrot, Herb & Rabbit Jus

From the Grill

Veal Chop (300gr) 41
Sage Brown Butter, Natural Jus

Aged Hereford Ribeye (300gr) 39
Braised Shallot

Fish of the Day
Market Price

Aged Hereford Filet Mignon (220gr) 45
Braised Shallot
Périgord, Green Peppercorn Sauce, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye For Two 90
Braised Shallots

USDA Creekstone Farms Bone-less Ribeye
Braised Shallot (300gr/ 500gr) 66 / 110

Sides

French Fries 5

Sautéed Spinach 6.5

Tenderstem Broccoli, Garlic & Chilli 6.5

Hand Cut Chips 5

Garden Peas & Mint 6.5

Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5

Mashed Potatoes 6

Potato Gratin 7.5

Heritage Tomato Salad, Onions & Balsamic 8.5