



Nibbles

Truffle & Pecorino Nuts (v) 4.5

Nocellara del Belice Olives (vg) 4.5

Sourdough Bread, Butter (v) 5.75

Seasonal Garden Vegetables 11.5 | 21.5 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9

Truffle Croque Monsieur (v) 7

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Shellfish

Langan's Caviar Selection

Served with Blinis, Crème Fraiche

Glass of Laurent Perrier Grand Siècle 59
With 10g of Oscietra

Platinum

20g 76 | 50g 180 | 125g 450

Golden Oscietra

20g 85 | 50g 190 | 125g 480

Beluga

30g 295 | 50g 495 | 125g 1200

Oysters

Served with Mignonette & Ponzu

Jersey

Six 26 | Dozen 50

Carlingford

Six 28.5 | Dozen 54

Louet Feisser

Six 34 | Dozen 68

Plateau de Fruits de Mer (for two) 95

*House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette*

Add 20g Platinum Caviar 70

Deux Oeufs au Caviar 47

Eggs, Crème Fraiche, Brioche, Caviar

Langan's Avocado Pear 115

Tuna Tartare, Caviar

Starters

Scottish Smoked Salmon 19.5

Dill Cream, Melba Toast

Dressed Devon Crab 24

Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 18.5

Black Truffle, Yuzu

Tuna Nicoise Salad 17

Quail Egg, Potatoes, Green Beans, Olives

Obsiblu Prawns, Aioli

Each 5.75 | 6 Pieces 31

Salmon Tartare 18

Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 19.5

Add Caviar 15.5

Prawn & Shrimp, Avocado, Marie Rose

Pea Panna Cotta, English Asparagus (v) 17

Barrel Aged Feta, Honey Mustard Dressing

Classic Caesar Salad 16.5

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10.5

Add Obsiblu Prawns 26

Hereford Beef Tartare 17

Classic Condiments

Gratinated French Onion Soup 15

Gruyère

1/2 Dozen Snails 18

Garlic & Herb Butter, Baguettini

Chicken Liver Parfait 16.5

Onion & Raisin Jam, Toasted Brioche

Vegan Ceviche (vg) 14.5

Soy & Yuzu

Fried Courgette Flower (v) 19

Mascarpone, Ricotta & Truffle Honey

Langan's Classics

Langan's 'Bangers & Mash' 26.5

Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 17.5

*Anchovy & Hollandaise Sauce
(please allow 20 mins)*

Langan's Fish Pie 34

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Mains

Salmon 'Mi-Cuit' 28

Pastis Beurre Blanc, Pickled Cucumber

Dover Sole 16oz 54

Chargrilled or 'Meunière'

Lemon Sole Véronique 38

Samphire & Summer Grapes

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Rigatoni Pasta 72

Kings Caviar, Parmesan Cream Sauce

Roasted Tomatoes Risotto (v) 28

Stracciatella & Black Olive Crumb

Pea & Fregola Salad (vg) 23

Runner Beans, Pickled Radish & Leek Vinaigrette

Duck Leg Confit 30

Soubise Onions & Rosemary

Chicken Kyiv 29.5

Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus

Beef Wellington for two 125

Mashed Potato, Spinach, Truffle Sauce

Suffolk Lamb Rack 45

Violet Artichokes, Peas, Smoked Anchovy & Lemon Dressing

From The Grill

Fish of the Day

Market Price

Aged Hereford Filet Mignon (220g) 52

Braised Shallot

Aged Grilled Bone-in Hereford Ribeye for two 115

Braised Shallot

USDA Creekstone Farms Bone-less Ribeye

300g 68 | 500g 115

Périgord, Green Peppercorn, Béarnaise, Herb Butter

Sides

Garden Peas 6.5

Sautéed Spinach 6.5

Wild Mushrooms 10

Potatoes 7.5

French Fries | Hand-cut Chips

Mashed | Minted Jersey Royal

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5

Tenderstem Broccoli, Chillies 8

Heritage Tomatoes & Tropea Onion Salad 8.5

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.