

All Day

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

Raw Bar

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

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

Oysters

Mignonette or Ponzu

Jersey

Six 22 | Dozen 39

Cumbrae

Six 22 | Dozen 39

Lindisfarne

Six 21 | Dozen 36

Shellfish Cocktail 19.5

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

Obsiblu Prawns, Aioli

each 5.5 | 6 Pieces 30

Salmon Tartare 16.5

*Avocado, Lemon Olive Oil,
Fine Herbs & Toasted Sourdough*

Yellowfin Tuna 17

Black Truffle, Yuzu

Starters

Ironbark Pumpkin Velouté (V) 12

Roasted Chestnuts & Parmesan

Jerusalem Artichoke Salad (VG) 15

Watercress, Frisée Salad, Truffle Vinaigrette

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

Cep & Wild Mushroom Risotto (V) 28

Aged Parmesan, Rocket

Miso Glazed Aubergine (VG) 19

Granny Smith Apple, Roasted Aubergine Purée

Roasted Daurade 34

Haricots Blancs, Clam Cassoulet

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

Scottish Salmon 22

Sorrel & Mussel Sauce, Confit Lemon

Chicken Kyiv 29

Potato Purée, Savoy Cabbage Relish, Pancetta & Peas

Filet of Beef Rossini 57

Seared Foie Gras, Spinach, Périgord Sauce

Braised Short Rib of Beef 33

Truffle Glaze, Celeriac Purée, Watercress

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 Young Spinach 6.5

Mashed Potatoes 6

Crispy Brussel Sprouts, Honey 7.5

Hand Cut Chips 5

Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5

Tenderstem Broccoli, Garlic & Chilli 6.5

Roasted Mushrooms, Cep Purée 9

Potato Gratin 7.5