

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
Truffle Croque Monsieur (v) 7

Whipped Cod's Roe & Crispy Potatoes 6
Ham Hock Croquette, Piccalilli Gel 8
Bone Marrow & Brioche 10.5

Caviar

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
Jersey
Six 22 | Dozen 40

Carlingford Lough
Six 26 | Dozen 47

Louet Feisser
Six 30 | Dozen 55

Mixed Selection
Six 28 | Dozen 52

Starters

Scottish Smoked Salmon 19.5
Dill Cream, Rye Toast
Dressed Devon Crab 24
Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 17
Black Truffle, Yuzu
Daurade Carpaccio 16
Lemon, Espelette, Olive oil
Obsiblu Prawns, Aioli
Each 5.5 | 6 Pieces 30
Salmon Tartare 17.5
Avocado, Lemon, Olive oil, Rye Toast

Shellfish Cocktail 19.5
Add Caviar 15
Prawn & Shrimp, Avocado, Marie Rose
Heritage Tomatoes (vg) 14.5
Whipped Feta, Peach, Orange Blossom Dressing
Fried Courgette Flower (v) 18.5
Mascarpone, Ricotta & Truffle Honey
Classic Caesar Salad 16
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 10
Add Obsiblu Prawns 25

Tuna Nicoise Salad 16
Quail Egg, Potatoes, Green Beans, Olives
Hereford Beef Tartare 16
Classic Condiments, Prepared Tableside
Gratinated French Onion Soup 14
Gruyère
1/2 Dozen Snails 16.5
Garlic & Herb Butter, Baguette
Chicken Liver Parfait 15
Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 14
Soy & Yuzu

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
Beurre Blanc, Caviar, Hazelnut, Chives
Dover Sole 16oz 52
Chargrilled or 'Meunière'
Roasted South Coast Cod 39
Haricot Blanc & Mussel Cassoulet
Golden Beer-Battered Fish & Chips 28
Tartare Sauce, Mushy Peas

Truffled Linguine (v) 38
Black Truffle, Mascarpone
Risotto Primavera (v) 28
Aged Parmesan
Celeriac Fondant (vg) 24
Celeriac Purée, Roasted Chestnuts, Pear
Roasted Whole Free-Range Bresse Chicken 105
Red Wine & Chicken Jus
for two-four

Roasted Lamb Rump 38
Garden Peas, Baby Gem & Labneh
Chicken Kyiv 29
Mashed Potato, Savoy Cabbage, Pancetta
Beef Wellington for two 115
Mashed Potato, Shallots, Truffle Jus
Ibérico Pork Secreto 38
Apples & Chard, Caramelised Endive

From The Grill

Veal Chop (300g) 44
Sage Brown Butter, Natural Jus
Aged Hereford Ribeye (300g) 39
Braised Shallot

Fish of the Day
Market Price
Aged Hereford Filet Mignon (220g) 45
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
Tenderstem Broccoli, Shallot, Chilli 7.5

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, Panko Breadcrumbs 8.5
Heritage Tomatoes & Tropea Onion Salad 7.5