

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

Caviars & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

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 Fraîche, 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

New Season French Asparagus (vg) 17.5

Hazelnut, Sauce Ravigote

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'

Roasted Cod 36

Saffron Braised Barley, Monk's Beard, Roasted Pepper Rouille

Golden Beer-Battered Fish & Chips 28.5

Tartare Sauce, Mushy Peas

Rigatoni Pasta 72

Kings Caviar, Parmesan Cream Sauce

Wild Garlic & Lemon Risotto (v) 32

Truffle Buttered Morels

French Asparagus (v) 28

Herb Polenta, Black Olive Dressing

Grilled Pork Cutlet 38

Colcannon Mash & Mustard Sauce

Spring Lamb Rump 36

Crispy Faggot, New Season Peas & Broad Beans

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

Périgord, Green Peppercorn, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye for two 120

Braised Shallot

USDA Creekstone Farms Bone-less Ribeye

300g 70 | 500g 120

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

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 13.5% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.