

Langan's

Nibbles

Truffle & Pecorino Nuts (v) 5.50

Nocellara del Belice Olives (vg) 5.50

Sourdough Bread, Butter (v) 6

Salted Hand Cut Crisps, Ranch Dressing 7.50 (v)
Add Caviar 16.5

Seasonal Garden Vegetables 12.5 | 23.5 (v)
Horseradish Tartare, Stilton Dipping Sauce

Caviar Rosti 9.50

Truffle Croque Monsieur (v) 8

Black Pudding Scotch Egg, Piccalilli 9

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum
20g 82.5 | 50g 195 | 125g 490

Golden Oscietra
20g 92.5 | 50g 205 | 125g 515

Beluga
30g 305 | 50g 510 | 125g 1,235

Plateau de Fruits de Mer (for two) 100
House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette
Add 20g Platinum Caviar 77

Deux Oeufs au Caviar 50
Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 125
Tuna Tartare, Caviar

Oysters
Served with Mignonette & Ponzu

Jersey
Six 28 | Dozen 53.5

Carlingford
Six 31 | Dozen 59.5

Louet Feisser
Six 37 | Dozen 72

Starters

Scottish Smoked Salmon 21.5
Dill Cream, Melba Toast
Dressed Devon Crab 27
Brown Crab Mayonnaise, Herb Salad
Yellowfin Tuna 21
Black Truffle, Yuzu
Tuna Nicoise Salad 18
Quail Egg, Potatoes, Green Beans, Olives
Obsiblu Prawns, Aioli
Each 6 | 6 Pieces 33
Salmon Tartare 19
Avocado, Lemon, Olive oil, Melba Toast

Shellfish Cocktail 21
Add Caviar 16.5
Prawn & Shrimp, Avocado, Marie Rose
Braised Leek Vinaigrette (vg) 15
Kentish Cob Nut & Black Truffle Dressing
Classic Caesar Salad 17.5
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast 11.5
Add Obsiblu Prawns 28

Hereford Beef Tartare 19
Classic Condiments
Gratinated French Onion Soup 17
Gruyère
1/2 Dozen Snails 19
Garlic & Herb Butter, Baguettini
Chicken Liver Parfait 18
Onion & Raisin Jam, Toasted Brioche
Vegan Ceviche (vg) 15.5
Soy & Yuzu
Fried Courgette Flower (v) 20
Mascarpone, Ricotta & Truffle Honey

Langan's Classics

Langan's 'Bangers & Mash' 28.5
Caramelised Onions, Périgord Sauce

Langan's Spinach Soufflé 18.5
Anchovy & Hollandaise Sauce
(please allow 20 mins)

Langan's Fish Pie 36
Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Mains

Golden Beer-Battered Fish & Chips 29.5
Tartare Sauce, Mushy Peas
Salmon 'Mi-Cuit' 31
Sorrel, Lemon, Chive & Keta
Roasted Stone Bass 37
Spiced Cornish Mussel Velouté & Watercress
Dover Sole 16oz 57.5
Chargrilled or 'Meunière'

Rigatoni Pasta 74
Kings Caviar, Parmesan Cream Sauce
Roasted Autumn Squash Risotto (v) 31
Red Chicory, Stilton, Sunflower Roasted Seeds
Asparagus (v) 29
Herb Polenta, Black Olive Dressing

Chicken Kyiv 33
Mashed Potato, Savoy Cabbage, Pancetta, Chicken Jus
Roasted English Duck Breast 38
Red Onion Tart Fine, Turkish Fig, Plum Jus
Grilled Pork Cutlet 39
Colcannon Mash & Mustard Sauce
Beef Wellington for two 135
Mashed Potato, Spinach, Truffle Sauce

From The Grill

Veal Chop (300g) 49
Sage Brown Butter, Natural Jus
Australian Grain Fed Ribeye (300g) 49
Braised Shallot

Fish of the Day
Market Price
Aged Hereford Filet Mignon (220g) 54
Braised Shallot
Périgord, Green Peppercorn, Béarnaise, Herb Butter

Aged Grilled Bone-in Hereford Ribeye for two 125
Braised Shallot
USDA Creekstone Farms Bone-less Ribeye
300g 72 | 500g 125

Sides

Garden Peas 7
Sautéed Spinach 7.50
Wild Mushrooms 11

Potatoes 7.50
French Fries | Hand-cut Chips
Mashed | Minted New Potatoes

Baby Gem Lettuce, Honey Cider Vinaigrette 8
Tenderstem Broccoli, Chillies 8
Langan's Cauliflower Cheese 8.50