

Sunday Lunch

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

Yellowfin Tuna 17
Black Truffle, Yuzu

Salmon Tartare 15.5
Lemon Olive Oil, Fine Herbs & Toasted Sourdough

Hereford Beef Tartare 15
Classic Condiments, Prepared Tableside

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 Prawn, Mussels, Aioli, Mignonette
Add 30gr Platinum Caviar +70

Oysters
Mignonette or Ponzu

Jersey
Six 22 | Dozen 39
Cumbrae
Six 22 | Dozen 39
Lindisfarne
Six 21 | Dozen 36

Crudités
Seasonal Garden Vegetables 19 (V)
Horseradish Tartare, Stilton Dipping Sauce

Starters

Ironbark Pumpkin Velouté (V) 12
Roasted Chestnuts & Parmesan

Heritage Beetroot Tartare (V) 14
Iced Wine Vinegar

Chicken Liver Parfait 14
Onion & Raisin Jam, Toasted Brioche

Gratinated French Onion Soup 12
Gruyère

Scottish Smoked Salmon 20
Dill Cream, Sourdough

1/2 Dozen Snails 14.5
Garlic & Herb Butter

Dressed Devon Crab 21
Brown Crab Dressing, Herb Salad

Shellfish Cocktail 19.5
Lobster & Obsiblu Prawns, Avocado, Marie-Rose, Lime

Classic Caesar Salad 16
Romaine Lettuce, Aged Parmesan, Egg, Sourdough
Add Chicken Breast +10 | Add Obsiblu Prawns +25

Obsiblu Prawns, Aioli
each 5.5 | 6 Pieces 30

Main Courses

Scottish Salmon 22
Sorrel & Mussel Sauce, Confit Lemon

Veal Chop (300gr) 41
Sage Brown Butter, Natural Jus

Braised Short Rib of Beef 33
Truffle Glaze, Celeriac Purée, Watercress

Dover Sole 16oz 49 | 22oz 68
Chargrilled or 'Meunière'

Filet of Beef Rossini 57
Seared Foie Gras, Spinach, Périgord Sauce

Aged Grilled Hereford Ribeye (300gr) 39
Green Peppercorn Sauce, Béarnaise, Herb Butter

Roasted Daurade 34
Haricots Blancs & Clam Cassoulet

Cep & Wild Mushroom Risotto (V) 28
Aged Parmesan, Rocket

Aged Grilled Bone-in Hereford Ribeye For Two 90
Green Peppercorn Sauce, Béarnaise, Herb Butter

Langan's Fish Pie 33
Salmon, Haddock, Cod, Scallops, Prawns, Mussels

'Bangers & Mash' 26
Onion Jam, Périgord Sauce

USDA Creekstone Farms Bone-less Ribeye 66 / 110
(300gr/ 500gr)

Truffled Mac 'n' Cheese 33
Tamworth Bacon, Cheddar Cheese

Sunday Roast

Available to order until 5pm
Choice of

Hereford Ribeye

Suffolk Half Chicken

Tamworth Pork Belly

Miso Glazed Aubergine (VG)

Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

Sides

French Fries 5
Tenderstem Broccoli, Garlic & Chilli 6.5
Mashed Potatoes 6

Crispy Brussel Sprouts, Honey 7.5
Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5
Hand Cut Chips 5

Roasted Mushrooms, Cep Purée 9
Potato Gratin 7.5
Sautéed Young Spinach 6.5