

# 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  
Avocado, Lemon, 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 Prawns, Mussels, Aioli, Mignonette  
Add 30gr Platinum Caviar +70

**Oysters**  
Mignotette & Ponzu

Jersey	Celine
Six 22   Dozen 39	Six 26   Dozen 50
<b>Carlingford Lough</b> Six 22   Dozen 39	<b>Selection of Oysters</b> Six 24   Dozen 42

### Crudités

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

## Starters

**Heritage Cherry Tomatoes (V) 13**  
Mascarpone & Basil

**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

**Shellfish Cocktail 19.5**

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

**Dressed Devon Crab 21**  
Brown Crab Dressing, Herb Salad

**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

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

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

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

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

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

**Roasted South Coast Cod 36**  
Obsiblu Prawn, Bouillabaisse, Red Pepper Rouille

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

**'Bangers & Mash' 26**  
Onion Jam, Périgord Sauce

**Langan's Fish Pie 33**

Salmon, Haddock, Cod, Scallops, Prawns, Mussels

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

**Pea & Asparagus Risotto (V) 28**  
Spring Greens

**Truffled Rabbit Leg 35**  
Parma Ham, Nut-Crusted Carrot, Herb & Rabbit Jus

## 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**  
**Mashed Potatoes 6**  
**Tenderstem Broccoli, Garlic & Chilli 6.5**

**Garden Peas & Mint 6.5**  
**Hand Cut Chips 5**  
**Baby Gem Lettuce, Honey-Cider Vinaigrette 7.5**

**Potato Gratin 7.5**  
**Sautéed Young Spinach 6.5**  
**Heritage Tomato Salad, Onions & Balsamic 8.5**

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A £2 COVER CHARGE PER PERSON APPLIES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.