

*Nibbles*

**Truffle & Pecorino Nuts 5.5 (v)**

**Sourdough Bread, Butter 6 (v)**

**Nocellara del Belice Olives 5.5 (vg)**

*Small Plates*

**Obsiblu Prawns**

*Aioli*

*Each 6 | 6 Pieces 33*

**Crudités Seasonal Garden Vegetables 12.5 / 23.5**

*Horseradish Tartare, Stilton Dipping Sauces (v)*

**Truffle Croque Monsieur 8 (v)**

**Caviar Rosti 9.5**

**Black Pudding Scotch Egg 9**

*Piccalilli*

*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 77.5**

**Oysters**

*Served with Mignonette & Ponzu*

**Louet Feisser**

*Six 37 | Dozen 72*

**Deux Oeufs au Caviar 50**

*Eggs, Crème Fraîche, Brioche, Caviar*

**Langan's Avocado Pear 125**

*Tuna Tartare, Caviar*

*Light Dishes*

**Shellfish Cocktail 21**

*Obsiblu Prawn, Shrimp, Avocado, Marie Rose, Lime.*

*Add Caviar 16.5*

**Fried Courgette Flower 20 (v)**

*Mascarpone, Ricotta and Truffle Honey*

**Salmon Tartare 19**

*Avocado, Lemon, Olive oil, Rye Toast*

**Chicken Liver Parfait 18**

*Onion & Raisin Jam, Brioche*

**Yellowfin Tuna 21**

*Black Truffle, Yuzu*

**Hereford Beef Tartare 19**

*Classic Condiments and Rye Bread*

**Vegan Ceviche (vg) 15.5**

*Soy & Yuzu*

*Upstairs Classics*

**Langan's Shepherd's Pie 23**

**Langan's Smashed Burger & Fries 25**

V = VEGETARIAN | VG = VEGAN

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

A COVER £2.00 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.