

Nibbles

Truffle & Pecorino Nuts 4.5 (v)

Sourdough Bread, Butter 5.5 (v)

Nocellara del Belice Olives 4.5 (vg)

Small Plates

Truffle Croque Monsieur 7(v)

Obsiblu Prawns

Aioli

Each 5.5 | 6 Pieces 30

Crudités Seasonal Garden Vegetables 9.5/19

*Horseradish Tartare, Stilton Dipping Sauces
(v)*

Whipped Cod's Roe & Crispy Potato 6

Ham Hock Croquette 8

Piccalilli Gel

Caviar & Shellfish

Langan's Caviar Selection

Served with Blinis, Crème Fraîche

Platinum

30g 72 | 50g 145 | 125g 325

Golden Oscietra

30g 95 | 50g 184 | 125g 460

Beluga

30g 225 | 50g 375 | 125g 935

Plateau de Fruits de Mer (for two) 87

*House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Mussels, Aioli, Mignonette*

Add 30g Platinum Caviar 70

Oysters

Served with Mignonette & Ponzu

Louet Feisser

Six 30 | Dozen 55

Deux Oeufs au Caviar 45

Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 112

Tuna Tartare, Caviar

Light Dishes

Shellfish Cocktail 19.5

*Obsiblu Prawn, Shrimp, Avocado, Marie Rose, Lime.
Add Caviar 15*

Fried Courgette Flower 18.5 (v)

Mascarpone, Ricotta and Truffle Honey

Salmon Tartare 17.5

Avocado, Lemon, Olive oil, Rye Toast

Chicken Liver Parfait 15.5

Onion & Raisin Jam, Brioche

Yellowfin Tuna 17

Black Truffle, Yuzu

Hereford Beef Tartare 16.5

Classic Condiments and Rye Bread

Vegan Ceviche (vg) 14

Soy & Yuzu

Upstairs Classics

Langan's Shepherd's Pie 24

Langan's Smashed Burger & Fries
20

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.