

Nibbles

Truffle & Pecorino Nuts 4.5 (v)

Sourdough Bread, Butter 5.75 (v)

Nocellara del Belice Olives 4.5 (vg)

Small Plates

Truffle Croque Monsieur 7(v)

Obsiblu Prawns

Aioli

Each 5.75 | 6 Pieces 31

Crudités Seasonal Garden Vegetables 11.5/21

*Horseradish Tartare, Stilton Dipping Sauces
(v)*

Caviar Rosti 9

Black Pudding Scotch Egg 9

Piccalilli

Caviar & Shellfish

Langan's Caviar Selection

Served with Blinis, Crème Fraîche

Platinum

20g 76 | 50g 180 | 125g 450

Golden Oscietra

20g 85 | 50g 190 | 125g 480

Beluga

30g 295 | 50g 495 | 125g 1200

Plateau de Fruits de Mer (for two) 95

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

Add 20g Platinum Caviar 70

Oysters

Served with Mignonette & Ponzu

Louet Feisser

Six 34 | Dozen 68

Deux Oeufs au Caviar 47

Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 115

Tuna Tartare, Caviar

Light Dishes

Shellfish Cocktail 19.5

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

Add Caviar 15.5

Fried Courgette Flower 19 (v)

Mascarpone, Ricotta and Truffle Honey

Salmon Tartare 18

Avocado, Lemon, Olive oil, Rye Toast

Chicken Liver Parfait 16.5

Onion & Raisin Jam, Brioche

Yellowfin Tuna 18.5

Black Truffle, Yuzu

Hereford Beef Tartare 17

Classic Condiments and Rye Bread

Vegan Ceviche (vg) 14.5

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.