

Langan's x Wright Brothers Seafood Dinner

15 October 2025

Arrival Drink & Canapé at Upstairs

Small No. 4 Oysters

Perrier-Jouët Blanc de Blancs NV

Martini in a Shell

Aberturret Gin, Oyster Shell Vermouth, Nocellara Olive Brine, Samphire

Cold Starters – Sharing Style

Louët-Feisser & Native Oysters

Poached Langoustines

Winkles, Mussels, Clams, Razor Clams, Cherrystone Clams

Scallop Ceviche

Octopus Carpaccio

Dressed Crab

Cornish King Crab

served with Marie Rose Sauce, Aioli, Shallot Vinegar, Thai Dressing, Bread & Butter, Lemon

Sancerre – Les Calcaires – Lucien Crochet 2022

Cold Starters – Sharing Style

Glazed Oysters

Grilled Langoustines

Moule Marinières

Lobster Thermidor

Baked Crab in its Shell

Green Pepper & Ginger Squid

Seared Scallop with Warm Tartare Sauce

served with French Fries, Green Salad, New Potatoes, Aioli, Béarnaise Sauce, Lemon

Saint-Aubin 1er Cru En Montceau – Marc Colin et Fils 2022

Dessert

White Chocolate and Caviar

Vouvray Moelleux – Cuvée St Martin – B. Gautier 2009

WRIGHT BROS. LTD

V = Vegetarian | VG = Vegan

For any allergies, please ensure to advise your waiter before ordering.

A £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.

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