

Starters

- Soufflé aux épinards,
sauce d'anchois (ground floor only) £12.50
- Cream of asparagus soup (v) £7.50
- Veal carpaccio with a tomato & olive tapenade
£14.95
- Duck liver & foie gras parfait £12.95
- Tomato & mozzarella arancini
with Provencal sauce (v) £9.25
- Smoked Scotch salmon £13.50
- Langan's seafood salad £14.50
- San Danielle ham & melon £10.50
- Caesar salad £8.50
- English asparagus with Hollandaise sauce (v)
£11.50
- Poached eggs with smoked haddock £12.50
- Field mushroom with
bacon and Lancashire cheese £10.50
- Hand dived 'Isle of Mull' scallops Escabeche
£14.50
- Heritage tomato, basil and mozzarella salad (v)
£10.50
- Croustade of pan fried calves liver
with red onion marmalade £10.75

Side dishes

- French bean Lyonnaise £4.75
- Broad beans with pancetta & cream £4.95
- Gratin Dauphinoise £6.00
- Mushy peas £3.75
- Leaf spinach £5.25
- Minted peas £4.25
- English chips £4.25
- French fries £4.25
- Bubble & squeak £4.50
- Buttered Jersey royals £5.50
- Mashed potatoes £4.25
- Salad – mixed or green £6.50

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Main Courses

- Risotto Verde with parmesan crisp
& basil pesto* (v) £16.50
- Gratin of artichoke with tomato,
peppers, bean, olives (v) £15.50
- Salmon & haddock fishcakes,
parsley sauce £17.50
- Poached sea trout with samphire,
Keta caviar & butter sauce £24.95
- Grilled Dover sole with parsley butter £38.00
- Pan seared fillet of seabass with
crab risotto, sauce Vierge £23.95
- Cod & chips £17.50
- Langan's fish pie £17.50
- Grilled veal paillard with rosemary
butter & straw potatoes £22.00
- Traditional roast breast of 'Merryfield farm' free
range duck with sage and onion stuffing £24.50
- Panfried lamb kidneys with onion puree
& Pommery mustard sauce 15.50
- Grilled calves liver with bacon £19.50
- Langan's bangers & mash £15.00
- Langan's '40 Garlic' pot roast spring chicken
£15.95
- Steak & mushroom pie £17.50
- Braised lamb shank with garlic mash
and red wine sauce £23.95
- Grilled minute steak sandwich with
"homemade bbq sauce" & French fries £18.95
- From the grill
- Scotch beef fillet (225g) £38.00
 - Angus rib eye (350g) £38.00
(choice of Béarnaise, green peppercorn or
blue cheese sauces)

*Items specifically containing nuts - some of our
products contain nuts, are nut products, or may have
been produced in an environment where these
ingredients are used in other products.
All prices include VAT. Cover charge £2.00
A discretionary 12.5% service charge will be added to
the bill & distributed to the service staff.

**If you have any dietary requirements or food allergies,
please let us know**

Langan's Daily Specials

- Monday – Roast rack of English lamb with
a herb crust £28.00
- Tuesday – Roast loin of pork with sage & onion
stuffing, apple sauce £19.50
- Wednesday – Cottage pie £17.50
- Thursday – Crispy duck confit with a warm
puy lentil salad £19.95
- Friday – Today's catch £17.50
- Saturday – Roast sirloin of Scotch beef with
Yorkshire pudding £29.50

Desserts, cheeses & savouries

- Crème brûlée £7.95
- Sticky toffee pudding with
vanilla ice cream* £7.95
- Treacle tart with custard
or vanilla ice cream* £7.95
- Deep apple pie & custard £7.95
- Strawberry Pavlova £7.95
- Cream of rice pudding, raspberry jam £7.95
- Fruit & berry salad with cream £7.95
- Grand Marnier soufflé £12.50
- Profiteroles with salted
caramel cream, chocolate sauce £7.95
- Deep lemon tart with orange granita £7.95
- Selection of sorbets or ice creams* £6.00
- Peter Langan's Welsh rarebit £8.95
- Selection of British & French cheeses* £10.50
- ## Teas & Coffees
- Cappuccino £3.95 Latte £3.95 Espresso £3.95
Filter coffee £3.95 Teas £3.95
Irish coffee £9.50 Liqueur coffee £9.50
Petit Fours* £3.95