

Starters

- Soufflé aux épinards,
sauce d'anchois (ground floor only) £12.50
- Soup of the day £7.50
- Smoked Scotch salmon £14.75
- Langan's seafood salad £15.50
- Heritage tomato, mozzarella
and basil salad (v) £10.95
- Poached eggs with smoked haddock £14.50
- San Daniele ham with celeriac remoulade £10.95
- Baked snails in puff pastry
with garlic butter (1/2 doz) £12.95
- Caesar salad £8.95
- Pan fried calves liver salad with
bacon & pousse d'épinards £10.95
- Homemade duck spring roll
with Chinese leaves £11.50
- Field mushrooms with bacon
and Lancashire cheese £11.50
- Duck liver & foie gras parfait £12.95

Side dishes-

- Potatoes : New, Chips, Fries, Mash £4.50
- Glazed carrots £4.25
- Macaroni cheese with truffled Pecorino £6.50
- Gratin Dauphinoise £6.50
- Buttered Savoy cabbage £4.25
- Mushy peas £3.75
- Leaf spinach £5.95
- Minted peas £4.25
- Honey roast parsnip £4.50
- Buttered Brussel sprouts with bacon £4.95
- Salads : Mixed, Green, Tomato & onion,
Rocket & parmesan £6.50

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Main Courses

- Grilled Portobello mushrooms with herb pesto,
tomato Provençal & bread chips (v) £16.50
- Pearl barley & celeriac risotto
with parmesan crisp (v) £15.95
- Grilled Dover sole with parsley butter £39.50
- Blackened Cajun salmon with avocado,
black eye bean & mango salsa £21.95
- Salmon & haddock fishcakes,
parsley sauce £18.50
- Pan fried fillet of sea bass
with lemon roast fennel £22.50
- Cod & chips £19.50
- Langan's fish pie £19.50
- Pan fried duck breast with creamed
savoy cabbage and lardons £22.50
- Grilled calves liver with bacon £21.50
- Roast breast of pheasant
with bread sauce & game chips £21.50
- Escalope of veal Holstein £24.95
- Roast breast of corn-fed chicken with bacon,
lemon & thyme stuffing £19.50
- Langan's bangers & mash £16.50
- Steak & mushroom pie £19.50
- Braised lamb shank
with roast garlic mash £24.50
- Smoked pork burger with homemade
BBQ sauce £16.50

From the grill

- Scotch beef fillet (225g) £39.50
- Angus rib eye (350g) £39.50
(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 – Pan fried medallions of beef
with peppercorn sauce £27.50
- Tuesday – Slow roast belly of Dingley Dell pork,
with a honey & chilli glaze £18.50
- Wednesday – Cottage pie £19.50
- Thursday – Navarin of lamb with spring
vegetables £24.95
- Friday – Today's catch £18.50
- Saturday – Fillet of beef Wellington,
Maderia sauce £39.95

Desserts, cheeses & savouries

- Crème brûlée £8.95
- Creamed rice pudding with raspberry jam £8.95
- Treacle tart with custard
or vanilla ice cream* £8.95
- Baked maple cheesecake £8.95
- Fruit & berry salad with cream £8.95
- Chocolate fondant with black cherry
& kirsch cream £8.95
- Profiteroles with salted
caramel cream, chocolate sauce £8.95
- Toffee apple crumble with salted
caramel ice-cream £8.95
- Selection of sorbets or ice creams *£6.50
- Peter Langan's Welsh rarebit £9.50
- Selection of British & French cheeses* £12.50

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



Desserts, Cheese & Savouries

Crème brûlée £8.95

Creamed rice pudding with raspberry jam £8.95

Treacle tart with custard or vanilla ice cream* £8.95

Baked maple cheesecake £8.95

Fruit & berry salad with cream £8.95

Chocolate fondant with black cherry & kirsch cream £8.95

Profiteroles with salted caramel cream, chocolate sauce* £8.95

Toffee apple crumble with salted caramel ice-cream £8.95

Selection of sorbets or ice creams* £6.50

Peter Langan's Welsh rarebit £9.50

Selection of British & French cheeses* £12.50

Petit Fours* £3.95

After Dinner Tipples £12.50

Chocolate Jack

Jack Daniels, Crème de Cacao Brown, Fresh Cream & Chocolate Sauce

The Cloud *

Vanilla Vodka, Baileys, Frangelico, Espresso Coffee

Myrish Coffee

Vanilla Vodka, Galliano & Kahlua with a Cream Float

The Caine

Appletons's 12yo Rum, Licor 43, Ginger and Maple Syrup, stirred & served with a Cinnamon stick

Brandy Alexander

Hennessy VS, Crème de Cacao Brown, Double Cream

Alexander's Sister *

Koskenkorva Vodka, Cointreau, Amaretto, Crème de Cacao (White), Double Cream

Espresso Martini

Vanilla Vodka, Kahlua, Vanilla Syrup, Espresso Coffee

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Dessert wines & Ports

	(100ml)	Bottle		(100ml)	Bottle
Muscat de Beaugues-de-Venise 2017 (375ml)	£8.00	£29.00	Barros White Port NV	£7.50	£38.00
Château la Fleur, Sauternes 2014 (375ml)	£9.00	£32.00	Kopke Ruby Port NV	£8.00	£45.00
Tokaji ASZÚ 5 Puttonyos 2013 (500ml)	£11.00	£50.00	Barros, 20 Year Old Tawny	£10.50	£65.00
			Barros Vintage Port 1995	£14.00	£85.00
			Colheita Port, Barros 1978	£18.00	£125.00
			Kopke 40 Years Old Tawny	£19.00	£130.00

Armagnac & Cognac

Hennessy VS, Courvoisier VS, Martell VS, Janneau VS	£9.50
Courvoisier VSOP, Hine VSOP, Martell VSOP, Janneau VSOP	£12.00
Hennessy XO (can be served on ice), Delamain XO, Hine Antique, Remy Martin XO	£25.00

Malt Whisky

Glenmorangie 10yr	£10.25	Cragganmore 12yr	£10.25
Laphroaig 10yr	£10.25	Dalwhinnie 15yr	£10.25
Talisker 10yr	£10.25	Maccallan Gold	£10.25
Glenlivet 12yr	£10.25	Penderyn	£10.25
Glenkinchie 12yr	£10.25	Oban 14yr	£11.25
Glenfiddich 12yr	£10.25	Lagavulin 16yr	£12.25

Liqueurs £8.75

Apple Schnapps	Cointreau	Kummel
Archers	Disaronno	Limoncello
Baileys	Drambuie	Sambuca
Benedictine	Galliano	Southern Comfort
Black Sambuca	Grand Marnier	Tia Maria
Butterscotch	Kahlua	

Liqueur Coffees £9.50

*We offer a wide selection of liqueur coffees

Coffees & Teas £3.95

Cappuccino Latte Filter coffee Espresso Teas