

## Starters

- Soufflé aux épinards,  
sauce d'anchois (ground floor only) £12.50
- Cream of Jerusalem artichoke soup  
with truffle (v) £8.95
- Baked snails with garlic butter, 1/2 doz £12.95
- Duck liver & foie gras parfait £12.95
- Smoked Scotch salmon £13.50
- Langan's seafood salad £14.50
- Caesar salad £8.50
- Artichoke, quail egg, French bean salad (v) £10.95
- Poached eggs with smoked haddock £12.50
- San Daniele ham with celeriac remoulade £10.95
- Roast vine tomato & Nicoise olive tart  
with basil pesto\* (v) £10.95
- Field mushrooms with bacon  
& Lancashire cheese £10.50
- Assiette of salmon, gravadlax & rillette £13.95
- Pigs head terrine, plum & port chutney £9.95

## Side dishes

- Glazed carrots £3.75
- Haricot verts provençal £4.75
- Brussel sprouts with bacon £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
- Buttered new potatoes £4.25
- Mashed potatoes £4.25
- Salad – mixed or green £6.50

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## Main Courses

- Spinach and Camembert pithivier with  
roast artichokes (v) £16.95
- Gnocchi with pea & mint puree,  
stilton & rocket (v) £15.95
- Salmon & haddock fishcakes,  
parsley sauce £17.50
- Grilled Dover sole with parsley butter £38.00
- Pan-seared halibut with creamy spinach  
and watercress sauce £29.95
- Blackened salmon with  
fennel & quinoa salad £17.95
- Cod & chips £17.50
- Langan's fish pie £17.50
- Escalope of veal Holstein £23.95
- Roulade of pheasant with wild mushroom  
ravioli, tarragon and juniper scented jus £21.50
- Grilled calves liver with bacon £20.75
- Langan's bangers & mash £15.00
- Traditional roast Staffordshire  
free-range turkey\* £26.50
- Slow braised beef cobbler,  
red wine sauce & thyme scones £23.50
- Braised lamb shank with  
garlic mash & red wine sauce £23.95
- Grilled steak sandwich with  
homemade BBQ sauce £19.95
- 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 – Cottage Pie £17.50
- Tuesday – Roast loin of Dingley Dell pork,  
sage & onion stuffing, apple sauce £21.50
- Wednesday – Veal goulash with paprika &  
parsley tossed potato gnocchi £22.50
- Thursday – Roast goose with a sage  
and onion stuffing £29.95
- Friday – Today's catch £17.50
- Saturday – Roast rack of lamb with a herb crust  
£32.50

## Desserts, cheeses & savouries

- Crème brûlée £7.95
- Rum soaked fruit in a Pavlova snowball £7.95
- Treacle tart with custard  
or vanilla ice cream\* £7.95
- Homemade Christmas pudding  
with brandy butter\* £8.50
- Fruit & berry salad with cream £7.95
- Chocolate terrine with orange & pear  
marmalade, pistachio wafers\* £7.95
- Profiteroles with salted  
caramel cream, chocolate sauce £7.95
- Toffee apple crumble,  
salted caramel ice-cream £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