

Langan's

Nibbles

Nocellara del Belice Olives 4.5

Truffle & Pecorino Nuts 4.5

Truffle Croque Monsieur (v) 7

Seasonal Garden Vegetables 9.5 | 19 (v)
Horseradish Tartare, Stilton Dipping Sauce

Bone Marrow & Brioche 10.5

Sourdough Bread, Butter 5.5

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

Platinum

30g 72 | 50g 145 | 125g 325

Golden Oscietra

30g 95 | 50g 184 | 125g 460

Beluga

30g 225 | 50g 375 | 125g 935

Plateau de Fruits de Mer (for two) 87
House Selection of Oysters, Whole Canadian Lobster,
Obsiblu Prawns, Aioli, Mignonette

Deux Oeufs au Caviar 45

Eggs, Crème Fraîche, Brioche, Caviar

Langan's Avocado Pear 112

Tuna Tartare, Caviar

Oysters

Served with Mignonette & Ponzu

Carlingford Lough

Six 26 | Dozen 47

Louet Feisser

Six 30 | Dozen 55

Mixed Selection

Six 28 | Dozen 52

Starters

Scottish Smoked Salmon 19.5

Dill Cream, Rye Toast

Dressed Devon Crab 24

Brown Crab Mayonnaise, Herb Salad

Yellowfin Tuna 17

Black Truffle, Yuzu

Daurade Carpaccio 16

Lemon, Espelette, Olive oil

Obsiblu Prawns, Aioli

Each 5.5 | 6 Pieces 30

Salmon Tartare 17.5

Avocado, Lemon, Olive oil, Rye Toast

Shellfish Cocktail 19.5

Add Caviar 15

Prawn & Shrimp, Avocado, Marie Rose

English Asparagus (v) 16

Hazelnut, Ravigote Dressing & Hollandaise

Fried Courgette Flower (v) 18.5

Mascarpone, Ricotta & Truffle Honey

Classic Caesar Salad 16

Romaine Lettuce, Aged Parmesan, Egg, Sourdough

Add Chicken Breast 10

Add Obsiblu Prawns 25

Tuna Nicoise Salad 16

Quail Egg, Potatoes, Green Beans, Olives

Hereford Beef Tartare 16

Classic Condiments, Prepared Tableside

Gratinated French Onion Soup 14

Gruyère

1/2 Dozen Snails 16.5

Garlic & Herb Butter, Baguette

Chicken Liver Parfait 15

Onion & Raisin Jam, Toasted Brioche

Vegan Ceviche (vg) 14

Soy & Yuzu

Main Courses

Salmon 'Mi-Cuit' 28

Beurre Blanc, Caviar, Hazelnut, Chives

Dover Sole 16oz 52

Chargrilled or 'Meunière'

Roasted South Coast Cod 39

Haricot Blanc & Mussel Cassoulet

Langan's Fish Pie 33

Salmon, Haddock, Cod, Scallop, Mussel, Prawns

Golden Beer-Battered Fish & Chips 28

Tartare Sauce, Mushy Peas

Truffled Linguine (v) 38

Black Truffle, Mascarpone

Aged Hereford Filet Mignon (220g) 45

Green Peppercorn, Béarnaise, Herb Butter

Aged Hereford Ribeye (300g) 39

Green Peppercorn, Béarnaise, Herb Butter

Beef Wellington for two 115

Mashed Potato, Shallots, Truffle Jus

USDA Creekstone Farms Bone-less Ribeye

Braised Shallot

300g 66 | 500g 110

Aged Grilled Bone-in Hereford Ribeye for two 97

Braised Shallot

Veal Chop (300g) 44

Sage Brown Butter, Natural Jus

Roasted Lamb Rump 38

Garden Peas, Baby Gem & Labneh

Langan's 'Bangers & Mash' 26

Caramelised Onions, Périgord Sauce

Chicken Kyiv 29

Mashed Potato, Savoy Cabbage, Pancetta

Ibérico Pork Secreto 38

Apples & Chard, Caramelised Endive

Risotto Primavera (v) 28

Aged Parmesan

Sunday Roast

Available to order until 5pm
Choice of

Hereford Ribeye

Suffolk Half Chicken

Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

Celeriac Fondant (vg)

Root Vegetables 24

Tamworth Pork Belly

Sides

French Fries 6.5

Sautéed Spinach 6.5

Tenderstem Broccoli, Shallot, Chilli 7.5

Hand-cut Chips 6.5

Garden Peas & Mint 6.5

Baby Gem Lettuce, Honey Cider Vinaigrette 7.5

Mashed Potatoes 6 | add Truffle 13.5

Cauliflower Cheese, Panko Breadcrumbs 8.5

Butter Beans, Cavolo Nero, Pancetta 7.5

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A £2 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.