

# Langan's

## Nibbles

**Nocellara del Belice Olives (vg) 4.5**

**Truffle & Pecorino Nuts (v) 4.5**

**Sourdough Bread, Butter (v) 5.5**

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

**Whipped Cod's Roe & Crispy Potatoes 6**

**Ham Hock Croquette, Piccalilli Gel 8**

**Truffle Croque Monsieur (v) 7**

## Caviars & 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 Prawn, Mussels, 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**  
Six 28 | Dozen 52

**Louet Feisser**  
Six 30 | Dozen 55

**Native Kelly**  
Six 39 | Dozen 75

## Starters

**Scottish Smoked Salmon 19.5**

*Dill Cream, Melba Toast*

**Dressed Devon Crab 24**

*Brown Crab Mayonnaise, Herb Salad*

**Yellowfin Tuna 17**

*Black Truffle, Yuzu*

**Tuna Nicoise Salad 16**

*Quail Egg, Potatoes, Green Beans, Olives*

**Obsiblu Prawns, Aioli**

*Each 5.5 | 6 Pieces 30*

**Salmon Tartare 17.5**

*Avocado, Lemon, Olive oil, Melba Toast*

**Shellfish Cocktail 19.5**

*Add Caviar 15*

*Prawn & Shrimp, Avocado, Marie Rose*

**Pea Panna Cotta, English Asparagus (v) 17**

*Barrel Aged Feta, Honey Mustard Dressing*

**Classic Caesar Salad 16**

*Romaine Lettuce, Aged Parmesan, Egg, Sourdough*

*Add Chicken Breast 10*

*Add Obsiblu Prawns 25*

**Hereford Beef Tartare 16.5**

*Classic Condiments*

**Gratinated French Onion Soup 14**

*Gruyère*

**1/2 Dozen Snails 17.5**

*Garlic & Herb Butter, Baguettini*

**Chicken Liver Parfait 15.5**

*Onion & Raisin Jam, Toasted Brioche*

**Vegan Ceviche (vg) 14**

*Soy & Yuzu*

**Fried Courgette Flower (v) 18.5**

*Mascarpone, Ricotta & Truffle Honey*

## Main Courses

**Aged Hereford Ribeye (300g) 42**

*Braised Shallot*

**Aged Hereford Filet Mignon (220g) 48**

*Braised Shallot*

**Beef Wellington for two 120**

*Mashed Potato, Shallots, Truffle Jus*

**USDA Creekstone Farms Bone-less Ribeye (300g) 66**

*Braised Shallot*

**Veal Chop (300g) 44**

*Sage Brown Butter, Natural Jus*

**Roasted Lamb Rump 42**

*Merguez Sausage & Confit Aubergine*

**Langan's 'Bangers & Mash' 26**

*Caramelised Onions, Périgord Sauce*

**Chicken Kyiv 29**

*Mashed Potato, Savoy Cabbage, Pancetta*

**Wild Garlic & Lemon Risotto (v) 34**

*Spring Courgette, Aged Parmesan*

**Rigatoni Pasta 70**

*Kings Caviar, Parmesan Cream Sauce*

**Langan's Fish Pie 33**

*Salmon, Haddock, Cod, Scallop, Mussel, Prawns*

**Salmon 'Mi-Cuit' 28**

*Pastis Beurre Blanc, Pickled Cucumber*

**Dover Sole 16oz 52**

*Chargrilled or 'Meunière'*

**Roasted South Coast Cod 39**

*Prawn Bisque, Braised Fennel & Shrimp*

**Golden Beer-Battered Fish & Chips 28**

*Tartare Sauce, Mushy Peas*

## 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**

**Wild Mushrooms 9.5**

**Hand-cut Chips 6.5**

**Garden Peas & Mint 6.5**

**Mashed Potatoes 6 | add Truffle 13.5**

**Cauliflower Cheese 8.5**

**Tenderstem Broccoli 8**

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.