

Nibbles

Truffle & Pecorino Nuts 4.5 (v)

Sourdough Bread, Butter 5.5 (v)

Nocellara del Belice Olives 4.5 (vg)

Small Plates

Bone Marrow & Brioche 10.5

Obsiblu Prawns

Crudités Seasonal Garden Vegetables 9.5/19

Aioli

*Horseradish Tartare, Stilton Dipping Sauces
(v)*

Each 5.5 | 6 Pieces 30

Whipped Cod's Roe & Crispy Potato 6

Ham Hock Croquette 8

Truffle Croque Monsieur 7(v)

Piccalilli Gel

Caviar & Shellfish

Langan's Caviar Selection
Served with Blinis, Crème Fraîche

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

Oysters
Served with Mignonette & Ponzu

Platinum

30g 72 | 50g 145 | 125g 325

Add 30g Platinum Caviar 70

Jersey

Six 22 | Dozen 40

Golden Oscietra

30g 95 | 50g 184 | 125g 460

Deux Oeufs au Caviar 45

Eggs, Crème Fraîche, Brioche, Caviar

Carlingford Lough

Six 26 | Dozen 47

Beluga

30g 225 | 50g 375 | 125g 935

Langan's Avocado Pear 112

Tuna Tartare, Caviar

Louet Feisser

Six 30 | Dozen 55

Mixed Selection

Six 28 | Dozen 52

Light Dishes

Shellfish Cocktail 19.5

*Obsiblu Prawn, Shrimp, Avocado, Marie Rose, Lime.
Add Caviar 15*

Fried Courgette Flower 18.5 (v)

Mascarpone, Ricotta and Truffle Honey

Chicken Liver Parfait 15

Onion & Raisin Jam, Brioche

Yellowfin Tuna 17

Black Truffle, Yuzu

Salmon Tartare 17.5

Avocado, Lemon, Olive oil, Rye Toast

Hereford Beef Tartare 16

Classic Condiments and Rye Bread

Vegan Ceviche (vg) 14

Soy & Yuzu

Upstairs Classics

Langan's Sheperd's Pie 24

**Langan's Smashed Burger & Fries
20**

V = VEGETARIAN | VG = VEGAN
FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.
A COVER £2.00 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.