

# 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

## Caviar & Shellfish

**Plateau de Fruits de Mer (for two) 87**  
House Selection of Oysters, Whole Canadian Lobster,  
Obsiblu Prawns, Mussels, Aioli, Mignonette  
Add 30g Platinum Caviar 70

**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

**Oysters**  
Served with Mignonette & Ponzu

**Louet Feisser**  
Six 30 | Dozen 55

## 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  
**Salmon Tartare 17.5**  
Avocado, Lemon, Olive oil, Rye Toast  
**Shellfish Cocktail 19.5**  
Prawn & Shrimp, Avocado, Marie Rose

**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  
**Roasted Jerusalem Artichoke (vg) 15**  
Pear & Winter Truffle Salad  
**Vegan Ceviche (vg) 14**  
Soy & Yuzu

**Obsiblu Prawns, Aioli**  
Each 5.5 | 6 Pieces 30  
**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

## Main Courses

**Aged Hereford Filet Mignon (220g) 45**  
Green Peppercorn, Béarnaise, Herb Butter  
**Aged Hereford Ribeye (300g) 39**  
Green Peppercorn, Béarnaise, Herb Butter  
**USDA Creekstone Farms Bone-less Ribeye (300g) 66**  
Braised Shallot  
**Veal Chop (300g) 44**  
Sage Brown Butter, Natural Jus

**Salmon 'Mi-Cuit' 28**  
Beurre Blanc, Caviar, Hazelnut, Chive  
**Dover Sole 16oz 52**  
Chargrilled or 'Meunière'  
**Roasted South Coast Cod 39**  
Prawn Bisque, Braised Fennel & Shrimp  
**Langan's Fish Pie 33**  
Salmon, Haddock, Cod, Scallop, Mussel, Prawns  
**Golden Beer-Battered Fish & Chips 28**  
Tartare Sauce, Mushy Peas

**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  
**Pearl Barley Risotto (v) 32**  
Jerusalem Artichoke, Wild Mushroom & Black Truffle

## Sunday Roast

Available to order until 5pm  
Choice of

Hereford Ribeye

Suffolk Half Chicken

Tamworth Pork Belly

Roast Potatoes, Yorkshire Pudding, Root Vegetables 34

**Celeriac Fondant (vg)**  
Root Vegetables 24

## 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**  
**Heritage Tomatoes & Tropea Onion Salad 7.5**