

Mashed potatoes £4.00  
Salad - mixed or green £6.50

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**Starters**

Soufflé aux épinards,  
sauce d'anchois  
(ground floor only) £11.50

Spiced yellow pea and ham  
soup £6.50

Moules mariniere with garlic  
bread £10.50

Smoked Scotch salmon £12.95

Veal carpaccio with tomato  
&  
olive tapenade £14.95

Langan's seafood salad £14.50

Heritage tomato and buffalo

mozzarella salad (v) £10.50

Caesar salad £8.50

Poached eggs with smoked  
haddock £10.50

Oriental duck salad £11.95

Bayonne ham with black figs  
£9.95

Duck liver and foie gras  
terrine £12.50

½ dozen baked snails  
with  
garlic butter £12.50

Smoked salmon tartare  
with chive &  
lime cream £11.50

Pan fried calves liver & red  
onion

marmalade tartlet £10.25

**Side dishes**

French beans Provençale  
£4.50

Buttered carrot and swede  
mash £4.00

Broccoli with lemon & red  
chilli £4.00

Mushy peas £3.50

Leaf spinach £4.75

Minted peas £3.50

English chips £4.00

French fries £4.00

New potatoes £4.00

Gratin Dauphinoise £6.00

**Main Courses**  
*Vegetable Borek with beetroot  
purée (v) £15.50*

Roast butternut squash with  
quinoa,  
pine nuts, vegetables  
and raisins (v) £14.95

Salmon & haddock fishcakes,  
parsley sauce £17.50

Curried monkfish with a  
mussel

& clam broth £23.50

Cod & chips £17.50

Langan's fish pie £17.50

Grilled Dover sole with  
parsley butter £34.00

Pan seared fillets of red  
mullet with  
crushed new potatoes &  
shaved fennel £21.50

Escalope of veal "Holstein"  
£22.50

Braised lamb shank with  
garlic mash

and rosemary jus £23.50

Roast breast of Creedy Carver  
duck with  
sage and onion stuffing,  
apple sauce £23.95

Roast breast of cornfed  
chicken with bacon,  
lemon & thyme stuffing, bread  
sauce £15.95

Grilled calves liver with  
bacon £18.50

Steak & kidney pudding £18.50

Langan's bangers & mash  
£15.00

Roast partridge with roast  
gravy,  
game chips and bread  
sauce £27.50

Homemade chargrilled beef  
burger in a brioche  
and sesame bun, fried red  
onion rings £15.00  
(add : cheese, mushroom,  
bacon - £1.00 each)

From the grill

- Scotch beef fillet  
(225g) £34.00

- Dedham Vale sirloin  
(225g) £29.00

- Angus rib eye (350g)  
£32.00

(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***

**Desserts, cheeses &  
savories**

Crème brûlée £7.50

Profiteroles with salted  
caramel cream &  
chocolate sauce\* £7.50

Treacle tart with custard  
or vanilla ice  
cream\* £7.50

Apple & blackberry crumble  
with custard £7.50

Strawberry cheesecake sundae  
£8.50

Chocolate fondant with a  
cherry compôte £7.50

Fruit & berry salad with  
cream £7.50

Red wine poached pear  
with nougatine  
meringue\* £7.50

Selection of sorbets or ice  
creams £6.00

Peter Langan's Welsh rarebit  
£8.50

Selection of British & French  
cheeses\* £9.50

### **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

### **Dish of the day**

Monday - Chicken and wild mushroom  
fricasse, riz pilaf £16.95

Tuesday - Slow roast pork belly  
with chilli,  
garlic & onions £14.50

Wednesday - Braised wild rabbit  
'Bourguignon style'  
with tagliatelle £19.50

Thursday - Slow braised beef  
with red  
wine, chorizo lardons &  
horseradish dumplings £21.50

Friday - Plaice 'Meuniere' £17.50

Saturday - Roast Chateaubriand with  
Madeira Jus and  
fondant potatoes £34.00