

APPETISERS

Gordal olives (vg)	5.50
Black pudding Scotch egg, burnt onion ketchup	7.00
Anchovy on toast, cured lemon, dill oil	8.00
Warm crusty sourdough, roast bone marrow butter or seaweed butter	6.00
Truffle & Prosciutto arancini, green sauce (vg)	8.00

Oysters

COLCHESTER  
ROCK OYSTERS  
ARE MEATY,  
FIRM AND CREAMY  
WITH A FRESH  
SWEET TASTE.

COLD 4.0

- BUFFALO HOT SAUCE
- MIGNONETTE SAUCE
- BACON JAM, CHIVES

HOT 4.0

- CRISPY KATSU CURRY
- TEMPURA, CITRUS MAYONNAISE
- THERMIDOR GRATIN

STARTERS

Pressed crispy lamb belly, charred broccoli, smoked anchovy butter	10.00
Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa (v)	10.50
Wild mushroom parfait, onion chutney, smoked garlic & truffle sourdough (vg)	9.00
Salmon tartare, cucumber & elderflower salad, creme fraiche, Melba toast	12.50
Pressed ham & parsley terrine, cheddar cheese croquette, roasted grape piccalilli	11.00
Seared scallop, toasted fregola, broad beans, salsa verde	13.50
Crayfish & prawn cocktail, avocado, cherry tomato, Bloody mary sauce	12.50

To Share

CHARCUTERIE, MORTADELLA, COPPA, SALAMI, MIXED PICKLES, SALTED CRACKER BREAD	22.00
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SIDES

Skin-on fries (vg)	5.50
Green beans, shallots & garlic, toasted hazelnuts, vinaigrette dressing (vg)	6.00
Mixed salad, toasted sesame dressing (vg)	5.00
Creamed spinach (v)	6.50
New potatoes, chives, samphire, peas (vg)	6.00
Truffle cauliflower cheese (v)	6.00
Broccoli, chilli, lemon (vg)	5.50
Beef dripping chips	6.00

Signature Cocktails

**THE PREMIERE**  
Woodford Reserve Bourbon Whiskey, fresh strawberry, lavender honey, fresh mint, Angostura Bitters

**FLOWER MARKET SOUR**  
Hendricks Gin, lychee liqueur, darjeeling and jasmine syrup, honey, lemon juice, Prosecco

**RUM DANCE**  
Havana Spiced Rum, Westhall No2 Rum, watermelon syrup, lime juice, vanilla, fresh pineapple juice

MAINS

Braised beef cheek & seaweed suet pudding, crispy oyster, apple & bone marrow gravy	22.00
Soft shell crab burger, Asian slaw, avocado, sriracha mayo, skin-on fries	18.50
Caesar salad, Cantabrian anchovies, soft duck egg, salted cracker	16.50
Stone bass & mussel fish stew, Romano peppers, fennel, garlic sourdough	26.00
Aged flank burger, red Leicester, bread & butter pickles, skin-on fries	18.00
Vegan fish & chips, curry sauce, pea puree, tartare sauce (vg)	17.50
Dry aged Ayrshire pork cutlet, roast baby gem, dill pickle, harissa tomatoes	21.00
Monkfish & prawn curry, coconut, crispy okra, sticky rice	20.00
Cuttlefish spaghetti nero, cherry tomato, sesame, chilli, Pangrattato	21.50
Fish & chips, pea liquor, tartare sauce, aged salt & vinegar chips	18.50
Dry aged rack of lamb, charred artichokes & onions, goats curd, zhug, smoked Maldon	35.00
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing	21.50

THE GRILL

BRINGING YOU THE BEST IN SCOTTISH BEEF FROM GILMOUR'S BUTCHERS, USING ONLY SUSTAINABLE FARMS WHO GRASS FEED FOR ENHANCED FLAVOUR AND MARBLING. ALL OUR STEAKS ARE DRY AGED FOR 35 DAYS IN SPECIALIST STATE-OF-THE-ART AGEING CHAMBERS.

A Cut Above The Rest

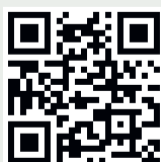
EPIC JUMBO PRAWNS 35.00	SCOTTISH 35 DAY 10OZ SIRLOIN 29.00	SCOTTISH 35 DAY 10OZ RIB EYE 33.00	SCOTTISH 35 DAY CÔTE DE BOEUF [For TWO] 72.00
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SAUCES

AND

BUTTERS

Béarnaise	3.50
Anchovy hollandaise	3.50
Pink peppercorn sauce	3.50
Seaweed butter	3.50
Garlic butter	3.50
'Nduja butter	3.50



SCAN THE QR  
for allergen & kcal info.

2 FOR £12 COCKTAILS

ALL DAY FRIDAY & SATURDAY

[Booking recommended]

ADULTS NEED AROUND 2000 KCAL A DAY. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for more information.

T S & C S : Our free-flow drinks are available for 90 mins only.

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# LANGBOURNS

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