

SET MENU

FIRST COURSE

Scotch broth, Winter vegetables & pearl barley (v)

Sautéed chicken livers, toasted brioche & sherry vinegar

Aberdeenshire smoked salmon, celeriac, lemon & chive rémoulade

MAIN COURSE

Roast corn-fed chicken breast, sweet potato purée, broad bean, tomato & tarragon jus

Pan fried Scottish sea trout, creamed king Edward's, young spinach & smoked pork belly

Crisp Puff pastry, caramelized leeks & baby artichokes, garlic & green bean dressing (v)

SWEET COURSE

A taste of Langtry's British cheeseboard, grape chutney & celery

Earl grey Cambridge cream, shortbread biscuit

Traditional sticky toffee pudding, vanilla ice cream

2 courses £15.95

3 courses £19.95

Available only for Lunch 12.00-14.30
Pre Theatre 18.00-19.00

(v) Denotes Dishes which are suitable for vegetarian requirements

A discretionary service charge of 12.5% will be included on your bill. V.A.T is included

UNLIMITED CHAMPAGNE WEEKEND LUNCH

Oscar Wilde, close confidant to Lillie Langtry, was famed for his preferred drink, which was Perrier "PJ" Jouet Champagne. Following his arrest at the Cadogan he wrote to his partner requesting him to please visit the Cadogan and settle his PJ account

With these strong historic connections and its excellent qualities Perrier Jouet is featured on our Wine List as our preferred Champagne and promoted with our fantastic Saturday & Sunday Lunch

We also offer a soft, easy drinking Louis de Custine Champagne from the Medot house, a quality-conscious producer based in Epernay. Light and fresh in style with a mellow finish.

Join us every weekend for lunch and enjoy a

3 courses meal with unlimited Perrier Jouet Champagne for only £45

3 courses meal with unlimited Louis de Custine Champagne for only £35



£35



£45

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FIRST COURSE

Scottish native oysters, champagne vinaigrette (half dozen)***	£25
Pressed Norfolk ham hock & scallions, pickled cauliflower & black mustard.	£8.5
Warm sweet & sour mackerel, fresh beets & their leaves, chili & shallot	£7.5
Sautéed chicken livers, crisp celeriac & sherry vinegar	£7
Scotch broth, Winter vegetables & pearl barley	£7

MAIN COURSE

Lavender roast Mac Duff beef fillet, Langtry's chips, roast shallot purée**	£23
Navarin of Welsh lamb, steamed Anya's & glazed winter roots	£19
Caramelized sea bass, sweet potato purée, turnips & spiced fennel froth	£18
Pan fried Scottish sea trout, creamed king Edward's, smoked pork belly toasted brioche	£16
Crisp Puff pastry, caramelized leeks & baby artichokes, garlic & green bean dressing	£15

V.A.T is included in all prices, A discretionary service charge of 12.5% will be included on your bill

SWEET COURSE

Baked fig tart, thyme & marzipan ice cream	£9.5
Traditional sticky toffee pudding, cinnamon ice cream	£9.5
Earl grey Cambridge cream, shortbread biscuit	£8.5
Potted poached pear, honeycomb & ginger mascarpone	£8.5
Langtry's British cheeseboard, grape chutney & celery*	£10

Or

£35 for 3 courses including unlimited wine

Wines served are:

Château Haut Grelot from Bordeaux or Didier Tripoz Mâcon Charnay from Burgundy

*** £15 supplement added

** £10 supplement added

* £5 supplement added

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