

ANGLER

STARTERS

Phil Howard's langoustine dish**

truffle puree, parmesan gnocchi, potato & truffle emulsion
47.00

Seabass tartare

oyster cream, green apple, shiso
22.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime
24.00

Native lobster ravioli

Orkney scallop, miyagawa, basil
30.00

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

*If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.*

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MAIN COURSES

Roast Newlyn cod

caramelised chervil root, line caught squid, Alsace bacon
38.50

Steamed turbot

Japanese mushrooms, squid ink noodles, bonito dashi
45.00

Challans duck

roast foie gras, beurre noisette carrots, crispy duck leg
40.00

Saddle of roast venison

celeriac & chestnut, salt baked beetroot, red leaves
42.00

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DESSERTS

Fruit sorbets

blackberry, pear, plum

10.00

Canelé “Automne”

brown butter ice cream, caramelised apple, salted caramel

14.50

Chocolate tart

banana, passion fruit, miso

14.00

Vrac pear

nougat, blossom honey, cardamom ice cream

14.00

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