

ANGLER

NEW YEAR'S EVE MENU

Vacherin Mont d'Or gougères

Angler beer bread, caramelised yeast & malt butter

Cornish gouda, black garlic & caramelised onion tart

Squid ink cracker, taramasalata, Espelette pepper

“Pigs in blankets”

Dorset crab

green apple, avocado, wasabi

Phil Howard's langoustine dish**

truffle puree, parmesan gnocchi, potato & truffle emulsion

Wild Cornish turbot

parsley root, line caught squid, Alsace bacon

Milk fed lamb

lamb shoulder pie, creamed potato, black truffle sauce

Mandarin

Iranian pistachio cream, cranberry, bergamot

Gateaux Paris Brest

chestnuts, almonds, milk chocolate

Chocolate & coconut chouquette

Champagne bonbon

Yuzu macaron

200.00

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.