

## TASTE OF ANGLER

Tunworth cheese cornetto, candied walnuts

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Cornbread, duck liver mousse, port reduction

Ricotta, olive tapenade, pine nuts, honey

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Potato & polenta Sourdough, whipped brown butter

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### Tuna Tartare

Ginger dressing, toasted sesame, pepper purée

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### Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque  
(Supplement £34 per person)

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### Scottish Cod

Caramelised cauliflower, lovage, chicken butter sauce

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### Blood Peach

Champagne & chamomile

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### Black Fig Pavlova

Brillat Savarin mousse, cinnamon, caramelised almond

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Earl grey tea & clotted cream

Pistachio cake, chocolate & rose ganache  
Yuzu & white chocolate

90.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.  
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.  
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.  
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.  
Adults need around 2000Kcal a day. Calorie information is available on request.