

ANGLER

Sea bass tartare 198 kcal
oyster cream, green apple, shiso

Hand-picked Devon crab 168 kcal
Hass avocado, wasabi, finger lime

Native Lobster ravioli 294 kcal
Orkney scallop, orange, basil

Wild Turbot 512 kcal
Courgette, green almond pesto, surf clams

Roast Newlyn cod 510 kcal
Scottish Girolles, line caught squid, Alsace bacon

English raspberries 375 kcal
Shiso, Greek yoghurt, "100s and 1000s"

Apricot nougat 356 kcal
Chamomile, 1000s flower honey, almonds

or

Black Forest 634 kcal
Kirsch, Valrhona Ivoire chocolate

Raspberry & Verbena 60 kcal
Strawberry & Elderflower 30 kcal
Valrhona gianduja truffle 74 kcal

135.00 / 230.00 with wine pairing

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.
Adults need around 2000 kcal a day.