

ANGLER

Angler stout bread, caramelised yeast & malt butter

Prawn & squid ink cracker, smoked cod's roe, Espelette pepper

Crispy pig's head, barbecued apple ketchup

Wild garlic & chive, caramelised onion, Beaufort tart

Sea bass tartare

oyster cream, green apple, shiso

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

Phil Howard's langoustine dish**

truffle puree, parmesan gnocchi, potato & truffle emulsion

Roast Newlyn cod

caramelised chervil root, line caught squid, Alsace bacon

Venison saddle

celeriac & chestnut, salt baked beetroot, red leaves

Quince

Earl grey, bergamot, vanilla

Vrac pear

nougat, blossom honey, cardamom ice cream

or

Chocolate tart

banana, passion fruit, miso

Pumpkin & Caranoa
Violet caramel
Clementine & yoghurt

120.00 / 220.00 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.*