



## CANAPES

### Cold

Parmesan, garlic & onion tart (v)

Smoked garlic cracker, beef tartar, smoked anchovy (GF)

Smoked eel cracker, apple, lovage (GF)

Prawn & squid ink cracker, oak smoked cod's roe, espelette pepper (GF)

Foie gras cornetto, hazelnut praline

Smoked eel roulade, pickled cucumber, horseradish

Ratte potato crisp, burnt butter, lemon (v) (GF)

Mussel cracker, oyster cream, wakame, lemon (GF)

### Hot

Crispy pig's head, pickled walnut ketchup

Salt cod fishcake, taramasalata & lemon

Short rib kromeski, smoked anchovy mayonnaise

Steamed bun, smoked chicken, black truffle

Beaufort & leek croquette (v)

Devilled crab cakes, red pepper, rouille

Wild rabbit kromeski, garlic mayonnaise

Goat cheese arancini (v)

### Sweet

Fennel custard donuts

Macaron

Raspberry vinegar alpini

Smoked butter fudge

*Prices include VAT at 20%.*

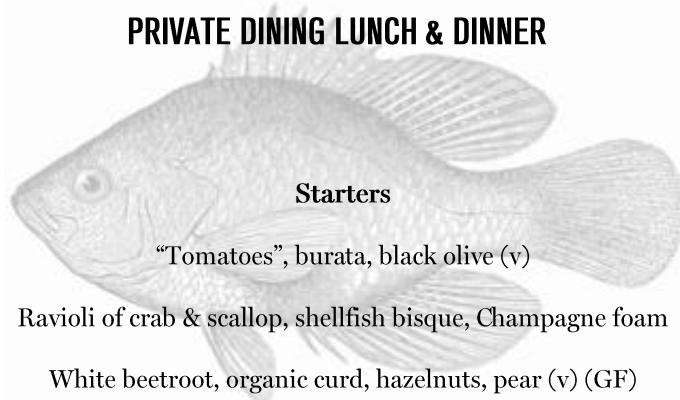
*A discretionary 12.5% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request.*



## ANGLER SAMPLE MENU

### PRIVATE DINING LUNCH & DINNER



#### Starters

“Tomatoes”, burata, black olive (v)

Ravioli of crab & scallop, shellfish bisque, Champagne foam

White beetroot, organic curd, hazelnuts, pear (v) (GF)

Pumpkin veloute, chestnuts, warm mushroom brioche (v)

Roast scallop, blood pudding, apple, celeriac cream (v)

Roast guinea hen Caesar salad

#### Intermediates

Tuna tartar, hass avocado, white soy, wasabi

Roast chicken jelly, asparagus cream, crushed truffled egg

#### Main Courses

Braised pigs cheek, Savoy cabbage, smoked potato, glazed carrots

Short rib of Angus beef, galette potato, girolles, red wine (GF)

Roast fillet of cod, parmesan gnocchi, pumpkin, pickled walnuts

Steamed turbot, Japanese mushrooms, bonito dashi

Cornish seabass, white crab, fregula, Autumn leaves

Hand rolled linguini, cepes, aged parmesan (v)

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### **Desserts**

Crème caramel

Cranberry and orange

Baked 64% chocolate, jersey milk & banana

Cheese

Buttermilk panna cotta, lime, passion fruit

Lemon posset, English blackberries, fennel pollen custard donuts

### **Cheese Course**

Montgomery cheddar with water crackers, house made oatcakes and chutney

Tea, coffee and petit fours

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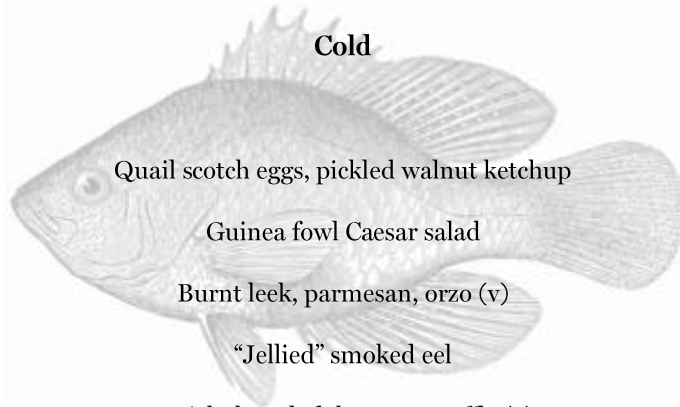
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## **BOWL FOOD SAMPLE MENU**

### **Cold**



Quail scotch eggs, pickled walnut ketchup

Guinea fowl Caesar salad

Burnt leek, parmesan, orzo (v)

“Jellied” smoked eel

Artichoke salad, burrata, truffle (v)

Blue cheese, caramel pear quiche

### **Hot**

Iberian pork cheek, creamed potato, Pedro Ximenez

Dorset crab gratin, leeks, gruyere cheese

Lightly curried cauliflower macaroni cheese (v)

Merguez sausage, spiced cous cous, yogurt & sumac

“Pie, mash, liquor”

Tempura Cornish squid, green peppercorns & ginger

### **Sweet**

Cranberry and orange

Milk chocolate pave, honeycomb, orange

Lemon posset, lime curd donuts

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## **EVENING FOOD MENU**

### **Cold**

Tomato salad

Devilled eggs

### **Hot**

Chicken satay, peanut and lime

BBQ pork belly, Korean chilli

Mini burgers

### **Sweet**

Salted caramel chocolate pot

Bakewell tart

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