

ANGLER

introduces



@Angler_Restaurant

@CambridgeGin

#meadowinthecity

COCKTAILS



Cambridge Dry Gin & Tonic

Served with Fever Tree Indian Tonic
& Fresh Mint

12

Kaffir Lime Gimlet

Cambridge Dry Gin & Kaffir Lime Cordial

13

Cambridge Collins

Cambridge Dry Gin, Kamm & Sons,
Ginger Ale, Aperol & Blackcurrant

13.5

Thyme & Sage Sour

Cambridge Dry Gin, Thyme & Sage, Lime,
Green Chartreuse & Egg White

13

Verbena Colada


Cambridge Dry Gin, 30&40 Apple Aperitif,
Lemon Verbena, Coconut, Lime & Pineapple

14



Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill.

FOOD



Cuttlefish fritters,
chip shop curry sauce


11

Crispy pork brawn,
gentlemen's relish

10

Spiced hummus,
charred pitta bread (V)

9.5



Nocellara del Belice olives	5
Sea salt smoked almonds.	4.5
Stuffed sweet peppers (V)	4.5
Giant chilli corn	4.5
Pistou nuts	4.5
Wasabi peas	4.5



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



THE CAMBRIDGE DISTILLERY STORY

Walks through the meadows surrounding Cambridge inspired our co-founders, William and Lucy, to create gins that capture the taste of the English seasons using botanicals grown in and around their home. We still have the same singular aim – to create outstanding gins using the freshest botanicals.

Every gin that we have ever released has won international awards for quality, and our unique distillation methods have led to Cambridge Distillery being awarded three consecutive times as the most innovative distillery in the world.

**Fresh Botanicals
Individually Distilled
Expertly Blended**

Angler has partnered with Cambridge Distillery to bring a slice of the Cambridge countryside charm to the city, offering refreshing gin cocktails amidst a haven of overflowing, blooming summer flowers and foliage.



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