

ANGLER

STARTERS

Sea Bass Tartare

Oyster cream, green apple, shiso
26.00

Hand-picked Devon Crab

Hass avocado, wasabi, finger lime
29.00

Turkish Morel "Farci"

Smoked duck, new season's garlic, Wye Valley asparagus
32.00

Phil Howard's Langoustine Dish

Parmesan gnocchi, truffle purée, potato & truffle emulsion
45.50

MAIN COURSES

Roast Newlyn Cod

Caramelised parsley root, line caught squid, Alsace bacon
42.00

Roast John Dory

Parmesan gnocchi, spring carrots, rosemary butter
45.00

Steamed Wild Turbot

Crushed Jersey royals, langoustine claws, white asparagus
46.00

Roast Bresse Pigeon

Bubble & squeak, English quince, red leaves
42.00

Please note that this is a sample menu and so might vary on the day of your booking.

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.