

ANGLER

TASTING MENU

Aged Comté, goat's curd, carrots & black garlic gougère

Angler stout bread, caramelised yeast & malt butter

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

Crispy Iberian pig's head, BBQ apple, smoked bacon & tarragon

Montgomery cheddar, caramelised onion & wild garlic tart

Foie Gras Cornetto, burnt orange & hazelnut praline

Sea Bass Tartare

Oyster cream, green apple, shiso

Hand-picked Devon Crab

Hass avocado, wasabi, finger lime

Turkish Morel "Farci"

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

Cornish Monkfish

Parmesan gnocchi, spring carrots, rosemary butter

Roast Newlyn Cod

Caramelised parsley root, line caught squid, Alsace bacon

Vanilla cream

Yorkshire rhubarb, ginger beer, "100's & 1000's"

Alphonso Mango

Almond nougat, coconut, lime

or

Yorkshire Rhubarb

Madagascan vanilla, mascarpone, ginger beer

Chocolate orange

Banana & miso caramel

Brown butter & Seville orange Financier

135.00

Please note that these are sample menus, so may 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.