### TWO FIELDS X ANGLER

21st March 2024

Warm Comté gougère

Angler sourdough with whipped olive oil leaf butter

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

Crispy Iberian pig' head, BBQ Bramley apple relish & cranberry, smoked bacon & tarragon

Piquillo pepper & basil tart

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### **Red Mullet**

Orkney scallop, bisque vinaigrette, new season's fennel

2021 Chablis William Fevre

### Short Rib 'Stifado'

Pickled olive leaves, olive oil creamed potato, merinda winter tomatoes

2020 Geelong Pinot Noir Farrside

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# Fig Leaf

Preserved figs, Greek yoghurt, fig leaf oil

## **Rhubarb Tart**

Blood orange, white chocolate, olive oil

2014 Castelnau de Suduiraut Sauternes

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Olive oil & chocolate Warm honey & olive oil madeleines

145.00

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