

ANGLER

AUTUMN/WINTER 2025

Angler's Michelin-starred dishes bring out the best of seasonal seafood.

CANAPES

£8.00 each

Cold

Seaweed and tapioca crackers (V)
Tuna Tartare, ginger dressing, sesame emulsion
Tunworth cheese cornetto with candied walnuts (V)
Prawn and squid cracker, taramasalata and espelette pepper
Homemade ricotta, pine nut & black olive tartlet (V)
Cornbread, whipped duck liver mousse, port reduction (£2.50 supplement each)

Hot

Warm cheese bread, roasted garlic aioli (V)
Salt cod 'Fish cake', lovage puree
Truffle & parmesan arancini (V)
Chickpea panisse, carrot puree, curried raisin (V)

Sweet

Earl Grey tea & clotted cream fudge (V)
Lemon meringue Choux (V)
Pistachio financier, dark chocolate ganache

PORTION RECOMMENDATIONS

This menu is made specially to order, so a pre-order is required in advance.
There is a minimum order number of 30 per item. Please ask our events team for details.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.