

# ANGLER

*Dom Pérignon* X EXMOOR CAVIAR

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## THE ART OF CELEBRATION DOM PÉRIGNON EXPERIENCE

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Dom Pérignon was a 17th-century Benedictine monk who improved Champagne winemaking by refining techniques, such as blending grapes from different vineyards and using corks. The luxury champagne house was later created in his honour by Moët & Chandon in the 1920s, releasing its first vintage in 1936, and is now part of the LVMH group.

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### **Dom Pérignon 2015 Brut**

125ml

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**Exmoor Caviar, Crisp Potato Rosti, Sour Cream,  
Seaweed**

£70

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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. A discretionary 15% service charge will be added to your bill. Prices include VAT.

Adults need around 2000Kcal a day. Calorie information is available on request.