

ANGLER

*3 courses 35.00
Including a glass of Chandon*

Torn burrata

gazpacho, strawberry, basil

Cured monkfish

wasabi cream, pickled cucumber, dashi jelly

Cornish hake

cauliflower, line caught squid, girolles

Aged Aylesbury duck

beetroot, English cherries, buckwheat

Double Barrel Poacher

warm onion brioche, honeycomb, preserved peach

10.00 supplement (pp)

English strawberries

vanilla cream, almond brittle, fig leaf infused olive oil

Raspberry tart

lemon verbena cream, baked raspberry ice cream, white chocolate

Coffee & petits fours - £7.00

(Sample menu)

Available from Monday to Thursday for dinner only

Evening Standard


CHANDON

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.

*We are happy to provide information pertaining to allergies & intolerances upon request
Consuming raw & unpasteurised food may increase your risk of foodborne illness