

ANGLER

Cornish mackerel tartare

oyster cream, apple, shiso – **supplement £9.00**

Coddled egg

truffle purée, Iberian ham, parmesan cream

Smoked haddock

Oyster, potato velouté, caviar

Roast Newlyn cod

cauliflower, cep Persillade, line caught squid – **supplement £15.00**

Black bream

potimarron, spiced pumpkin, buttermilk

Glazed ox cheek

Vacherin Mont d'or, smoked bacon, Kampot pepper sauce

British cheeses

St Bartholomew, Bix, Beauvale, Clara, house-made
oat cracker, carrot & quince chutney, Highland crab apple preserve - **supplement £15.00**

Yorkshire rhubarb tart

Brillat-Savarin cream, stem ginger, basil

Chocolate fondant

Jersey milk ice cream, smoked salt, bitter chocolate sauce

This is a sample menu and may change due to seasonal availability.

Two-courses and a glass of Chandon - £30 per person

Three-courses and a glass of Chandon - £35 per person

London
**Evening
Standard**

Before ordering please speak to our staff about any food allergies and intolerances

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill*