

ANGLER

3 courses 30.00

6 courses 55.00

Blackberry, thyme & bramble cocktail

9.00

Angler beer bread with caramelised yeast & malt butter

Lightly pickled Cornish sardines

late summer tomatoes, taramasalata, green olives

or

Pistou soup

oak smoked bacon, Scottish girolles, coco di pampol

Mushroom and chestnut cannelloni

parmesan Velouté, brown butter, almond

or

Roast fillet of Gilthead bream

smoked aubergine, caponata, golden raisins

Blackberry tart

crushed figs, thyme, fig leaf ice cream

or

Salted chocolate pave

reduced milk ice cream, olive oil, 100's & 1,000's

Nespresso & petits fours

6.00

(Sample menu)

Prices include VAT at the prevailing rate.

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