

ANGLER

STARTERS

Tartare of Cornish mackerel
oyster cream, green apple, shiso
19.00

Roast Orkney scallops
lightly curried cauliflower, Phil Howard's pomegranate dressing, vadouvan spice
24.00

Dorset crab
Hass avocado, wasabi, finger lime
21.00

Salt baked white beetroot
ricotta, pear, hazelnuts
17.50

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*

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MAIN COURSES

Wild turbot

Oxtail croustillant, chervil root, Bordelaise sauce
40.00

Roast monkfish

parsnip cream, chanterelles, celeriac
36.00

Newlyn cod

line caught squid, pied de mouton, parsley root
37.00

Red deer

smoked sausage, beetroot, artichokes
38.00

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