

ANGLER

WEEKEND LUNCH

Starters

Wild boar charcuterie- truffle cream, bitter leaves, hazelnut - £16.00

Devilled crab mayonnaise, avocado and toasted sourdough - £18.50

Smoked salmon “Benedict” - £14.00

Mains

Beer battered Brill, warm tartar hollandaise and lemon - £28.00

Roast Newlyn cod, creamed potato and chanterelles - £32.00

Sharing Options

Beef short rib pie, creamed potato, carrot and swede, winter greens (for 2 people)
- £45.00

Whole roast chicken, roast root vegetable, hazelnut spätzle, cranberries (for 2 people)
- £38.00

Desserts

Christmas pudding tart, candid orange, white chocolate, brandy cream - £12.00

PBC – peanut, banana, chocolate - £14.00

Rhubarb Sable, vanilla cream, stem ginger, ginger beer - £13.50

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*