

ANGLER

STARTERS

Ajo blanco

Orkney scallop, green almonds, sweet melon

19.50

Seabass tartare

oyster cream, green apple, shiso

21.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

24.00

Rabbit ravioli

Scottish langoustine, black garlic, peas

22.50

Prices include VAT at the prevailing rate.

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

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

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MAIN COURSES

Roast Newlyn cod

Scottish girolles, line caught squid, Alsace bacon jus gras
37.00

Steamed Cornish turbot

Japanese mushrooms, wakame noodles, smoked bonito dashi
42.00

Roast seabass

preserved tomato & sardine ketchup, green olives, basil
38.00

Cumbrian lamb

summer courgette, aged balsamic, new season garlic
35.00

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