

ANGLER

Angler stout bread, caramelised yeast & malt butter

Prawn & squid ink cracker, smoked cod's roe, Espelette pepper

Crispy pork brawn, barbecued apple ketchup

Wild garlic, caramelised onion & Beaufort tart

Seabass tartare

oyster cream, green apple, shiso

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

Rabbit ravioli

Scottish langoustine, black garlic, peas

Roast Newlyn cod

Scottish girolles, line caught squid, Alsace bacon jus gras

Cumbrian lamb

summer courgette, aged balsamic, new season garlic

Almond milk cream

elderflower, gooseberry, green almond

Greek yoghurt

apricots, blossom honey, lavender

or

Black forest

cherries, dark chocolate, cherry blossom ice cream

Raspberry & thyme

Miso caramel

Strawberry, yoghurt & elderflower

110.00 / 210.00 with wine pairing

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.