

ANGLER

STARTERS

Citrus marinated Orkney scallop

sweet pepper dressing, sour cream, avocado tart
19.50

Seabass tartare

oyster cream, green apple, shiso
21.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime
24.00

Phil Howard's langoustine dish**

truffle puree, parmesan gnocchi, potato & truffle emulsion
45.00

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
37.00

Roast sea bass

Bouillabaisse sauce, spiced aubergine, basil
36.00

Roast Cornish monkfish

hand rolled farfalle, chanterelles, truffled hazelnut pesto
38.00

Challans duck

orange blossom honey, roast foie gras, chicory
38.00

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