

ANGLER

FESTIVE LUNCH MENU

Available from Tuesday, 23rd November

Angler beer bread, caramelised yeast & malt butter

Sea bass tartare

oyster cream, green apple, shiso

Or

Roast octopus

taramasalata, crispy chipirons, red wine Bagna Cauda

Newlyn cod

caramelised parsley root, line caught squid, chanterelles

Or

Roast Challans duck

foie gras, orange blossom honey, chicory

Truffled Baron Bigod

fig & hazelnut baguette, honeycomb, truffle
15.00 supplement*

Chocolate & miso tart

banana, peanuts, malt

Or

Hazelnut soufflé

Piedmont hazelnuts, biscotti, hazelnut ice cream

3 courses 70.00

Prices include VAT at the prevailing rate.

A discretionary 13.5% 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.*