

ANGLER

3 courses 38.00

Angler stout bread with caramelised yeast & malt butter

Puglian burrata

white nectarine, fine beans, hazelnuts

or

Tomato jelly

sweet pepper dressing, sour cream ice cream, avocado tarts

Steamed lemon sole “vongole”

hand rolled farfalle, Palourde clams, chilli

or

Cornish monkfish

smoked creamed potato, ceps persillade, Café de Paris butter

British & French cheeses – (supplement £17.00pp)

oat crackers, sour onion confit, moelleux raisin sourdough

Black fig baklava

lavender honey, fig leaf ice cream, olive oil

or

Mille-feuille

vanilla, mascarpone, English raspberries

Nespresso & petits fours
6.00

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.*