

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 & chive, caramelised onion, Beaufort tart

Sea bass tartare

oyster cream, green apple, shiso

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

Phil Howard's langoustine dish**

truffle puree, parmesan gnocchi, potato & truffle emulsion

Roast Newlyn cod

line caught squid, Scottish girolles, Alsace bacon

Challans duck

glazed chicory, roast foie gras, plums

English plum

bay leaf, vanilla, pink praline

Black figs

fig leaf ice cream, blossom honey, olive oil

or

Chocolate tart

blackcurrant, vanilla, blackcurrant leaf ice cream

Toasted rice & cherry

Violet caramel

Melon, yoghurt & fennel pollen

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.*