

ANGLER

FESTIVE LUNCH MENU

Angler beer bread, caramelised yeast & malt butter

“French onion soup”

Sea bass tartare

oyster cream, green apple, shiso

Or

Strozzapreti

pheasant ragu, Alsace bacon, Autumn truffle

Newlyn cod

caramelised parsley root, line caught squid, ceps

Or

Roast Challans duck

roast foie gras, beurre noisette carrots, crispy duck leg

Truffled Baron Bigod- (supplement £15.00 pp)

fig & hazelnut baguette, honeycomb, truffle

Quince

Earl grey, bergamot, vanilla

Chocolate tart

banana, passion fruit, miso

Or

Hazelnut soufflé

Piedmont hazelnuts, biscotti, hazelnut ice cream

3 courses 70.00

Prices include VAT at the prevailing rate.

A discretionary 15% 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.