

ANGLER

STARTERS

Seabass tartare

oyster cream, green apple, shiso

24.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

26.00

Native lobster ravioli

Orkney scallop, clementine, basil

32.00

Roast veal sweetbread

cauliflower salad, Mimolette, black truffle

28.00

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.

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MAIN COURSES

Roast Newlyn cod

caramelised parsley root, line caught squid, Alsace bacon
39.50

Steamed wild turbot

Japanese mushrooms, squid ink noodles, bonito dashi
45.00

Milk fed Pyrenean lamb

pie of the shoulder, roasted salsify, roasting juices
42.00

Belted Galloway fillet 'Rossini'

pommes Anna, roasted foie gras, black truffle
48.00

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DESSERTS

Fruit sorbets

blackberry, pear, plum

10.00

Canelé "Automne"

brown butter ice cream, caramelised apple, salted caramel

14.50

Chocolate tart

banana, passion fruit, miso

14.00

Vrac pear

nougat, blossom honey, cardamom ice cream

14.00

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