

# ANGLER

Angler stout bread, caramelised yeast & malt butter

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Prawn & squid ink cracker, smoked cod's roe & Espelette pepper

Crispy pig's head, BBQ apple ketchup & cranberry

Wild garlic & chive, caramelised onion & Beaufort tart

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## **Sea bass tartare**

oyster cream, green apple, shiso

## **Hand-picked Devon crab**

Hass avocado, wasabi, finger lime

## **Native lobster ravioli**

Orkney scallop, clementine, basil

## **Roast Newlyn cod**

caramelised parsley root, line caught squid, Alsace bacon

## **Belted Galloway fillet 'Rossini'**

pommes Anna, roasted foie gras, black truffle

## **Blood orange**

Iranian pistachio cream, cranberry, Château de Panisse olive oil

## **William pear**

nougat, blossom honey, cardamom ice cream

or

## **Chocolate tart**

banana, passion fruit, miso

Champagne & chocolate

Yuzu & white chocolate

Cranberry, clementine & yoghurt

120.00 / 220.00 with wine pairing

*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.*