

# ANGLER

## VALENTINE'S DAY MENU

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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 & smoked bacon

Wild garlic & chive, caramelised onion & Mimolette tart (v)

Black truffle & aged Comté rice ball, truffled rapeseed mayonnaise (v)

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### **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**

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

### **Yorkshire rhubarb**

nougat, blossom honey, stem ginger ice cream

or

### **PBC**

peanut, banana, chocolate

Champagne & chocolate

Yuzu & white chocolate

Rhubarb & custard

140.00

*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.*