

ANGLER

3 courses 55.00

Angler stout bread with caramelised yeast & malt butter

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

Wild garlic, caramelised onion & parmesan tart

Cured monkfish

citrus vinaigrette, taramasalata, Greek basil

Or

Hand cut pappardelle

spring rabbit, wild garlic, parmesan

Cornish pollack

crushed Jersey Royals, asparagus, wild garlic

Or

Rump of lamb

artichoke puree, Pommes Anna, preserved tomato

36 months aged Comté – (supplement £8.00 pp)

hazelnut baguette, preserved figs, oat crackers

Ile Flottante

Yorkshire rhubarb, pink praline, custard

Or

Mille-feuille

vanilla cream, Gariguette strawberries, white balsamic

Nespresso & petits fours
6.00

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.

Our game is wild therefore it might contain shot.