

ANGLER

Sea bass tartare 156,5 kcal
oyster cream, green apple, shiso

Hand-picked Devon crab 59,5 kcal
Hass avocado, wasabi, finger lime

Native lobster ravioli 257,5 kcal
Orkney scallop, blood orange, basil

Roast wild turbot 201 kcal
Isle of Barra cockles, hand cut rigatoni, wild garlic

Roast Newlyn cod 189 kcal
new season ceps, line caught squid, Alsace bacon

Kent mango 150 kcal
coconut, passion fruit, Kaffir lime

Yorkshire rhubarb 237 kcal
nougat, blossom honey, stem ginger ice cream

or

P.B.C. 232 kcal
peanut, banana, chocolate

Petit fours 101 kcal

130.00 / 230.00 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.
Adults need around 2000 kcal a day.*