

ANGLER

STARTERS

Seabass tartare 198kcal

oyster cream, green apple, shiso
24.00

Hand-picked Devon crab 168kcal

Hass avocado, wasabi, finger lime
27.00

Native lobster ravioli 294kcal

Orkney scallop, summer orange, basil
34.00

Vesuvian tomatoes 128kcal

Oscietra caviar, buffalo milk, basil
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.

Adults need around 2000 kcal a day.

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MAIN COURSES

Roast Newlyn cod 510 kcal

Scottish girolles, line caught squid, Alsace bacon
40.00

Roast John Dory 316 kcal

Chicken wing "Farci", shallot tarte, jus gras
48.00

Wild turbot 512 kcal

Courgette, green almond pesto, surf clams
47.00

Cumbrian lamb 685 kcal

Summer vegetables, glazed carrots, peas
42.00

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DESSERTS

Fruit sorbets

Apricot 46 kcal, strawberry 35 kcal, raspberry 43 kcal
10.00

Peach 311 kcal

Madagascar vanilla, lemon verbena, raspberries
15.00

Black Forest 634 kcal

Kirsch, Valrhona Ivoire chocolate
14.00

Apricot Nougat 356 kcal

Chamomile, "1000 flower" honey, almonds
14.00

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