

ANGLER

STARTERS

Sea Bass Tartare

Oyster cream, green apple, shiso

26.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

29.00

Native Lobster Ravioli

Chicory, Japanese citrus, basil

35.00

Roast Orkney Scallops

Lightly curried parsnips, Turkish pomegranate, tamarind

32.00

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

Scottish girolles, line caught squid, Alsace bacon
41.00

Roast Cornish Monkfish

Parmesan gnocchi, chanterelles, rosemary butter
45.00

Roast Wild Turbot

Creamed potato, new season cep fondue, autumn truffle
47.00

Roast Bresse Pigeon

Kampot pepper, leg meat gyozas, salt baked celeriac
42.00

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DESSERTS

Fruit Sorbets

Muscat grape, blackberry, pear & bergamot
10,00

English Blackberries

Amalfi lemon posset, yuzu, white chocolate
15,00

Chocolate Tart

Banana, cep, 80% chocolate
14,00

Black Fig Nougat

Fig leaf, "1000 flower" honey, almonds
14,00

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