

ANGLER

Sea Bass Tartare

Oyster cream, green apple, shiso

Hand-picked Devon crab

Hass avocado, wasabi, finger lime

Native Lobster Ravioli

Chicory, Japanese citrus, basil

Roast Wild Turbot

Creamed potato, new season cep fondue, autumn truffle

Roast Newlyn Cod

Scottish girolles, line caught squid, Alsace bacon

English Blackberries

Amalfi lemon posset, yuzu, white chocolate

Black Fig Nougat

Fig leaf, "1000 flower" honey, almonds

or

Chocolate Tart

Banana, cep, 80% chocolate

Muscat Grape

Blackberry

Pear and Bergamot

135.00 / 235.00 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.