

# ANGLER

## Tea Pairing Menu

Thursday 26th January 2023

19:00

Welcome matcha cocktail (0% ABV)

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### Canapés

Angler sourdough bread, caramelised yeast and malt butter

### Snacks

#### Sea Bass Tartare

Oyster cream, green apple, shiso w. Saemidori Kabusecha 2022

Nishi Garden, Kyushu

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#### Hand-picked Devon Crab

Hass avocado, wasabi, finger lime w. Green Heart Oolong 2022

Huang Family, Taiwan

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#### Risotto

Pumpkin, chestnut, winter truffle w. QX Oolong 2022

Huang Family, Taiwan

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#### Steamed Wild Turbot

Squid ink noodles, katsuboshi dashi, Japanese mushrooms w. Kirari Crystal Gyokuro 2022

Sakamoto Garden, Kyushu

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#### English Quince

Earl grey, bergamot, orange

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#### Yorkshire rhubarb

White chocolate, pistachio, ginger beer w. Silver Buds 2019

Kapkoros Estate, Kenya

£95 per person including tea pairings

Please email F&B Director Cynthia Coomb directly to book  
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