

ANGLER

TASTING MENU

Aged Comté, goat's curd & pumpkin gougère

Angler stout bread, caramelised yeast & malt butter

Prawn & squid ink cracker, smoked cod's roe & Espelette pepper

Crispy Iberian pig's head, BBQ apple, smoked bacon & tarragon

Vacherin Mont D'Or, caramelised onion & truffle tart

Sea Bass Tartare

Oyster cream, green apple, shiso

Hand-picked Devon Crab

Hass avocado, wasabi, finger lime

Phil Howard's Langoustine Dish

Parmesan gnocchi, truffle purée, potato & truffle emulsion

Roast Newlyn Cod

Caramelised parsley root, line caught squid, Alsace bacon

Saddle Of Venison

Bubble & squeak, English quince, red leaves

Pistachio Cream

Cranberry, orange, 100's & 1000's

William Pear

Almond nougat, green cardamom, 1000 flower honey

or

Yorkshire Rhubarb

Madagascan vanilla, mascarpone, ginger beer

Chocolate orange

Banana & miso caramel

Chocolate mince pie

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.

Our game is wild therefore it might contain shot.