

ANGLER

Lunch Menu

55.00

UMESHU SPRITZ

17.00

Aged Comté, goat's curd, pea & black garlic gougère

Angler stout bread, caramelised yeast & malt butter

Asparagus Bavaois, roast chicken jelly & truff

French Onion Soup

Burgundy snail Bolognese, wild garlic, Alsace bacon

English Asparagus

Lincolnshire smoked eel, salt cod croquettes, taramasalata

Red Mullet

Cornish mussels, mousserons, ransom pesto

Navarin of Lamb

Creamed potato, spring vegetables, marjoram

Large leaf spinach

6.00

Saint-Domain de Provence

Oat biscuit, honey jelly, lavender

Yorkshire Rhubarb

Madagascan vanilla, mascarpone, ginger beer

Café et mignardises

Coconut & chocolate chouquette

Coffee & Gianduja fudge

Rhubarb & Nettle

8.50

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.