

# ANGLER

## TASTING MENU

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

Angler stout bread, caramelised yeast & malt butter

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

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

Montgomery cheddar, caramelised onion & wild garlic tart

Foie Gras Cornetto, new season's cherry & pistachio

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### **Sea Bass Tartare**

Oyster cream, green apple, shiso

### **Hand-picked Devon Crab**

Hass avocado, wasabi, finger lime

### **Roast XL Orkney Scallop**

New seasons garlic, stuffed chicken wing, morels

### **Roast Wild Turbot**

Parmesan gnocchi, spring carrots, English peas

### **Roast Newlyn Cod**

Line caught squid, new seasons morels, Alsace bacon

### **Gooseberries**

Elderflower cream, green almonds, champagne

### **Garigette Strawberry**

"1000 flower" honey, mascarpone, lemon thyme

or

### **Chocolate Sundae**

Salted caramel, reduced milk ice cream, Pain de genes

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Strawberry bon bon

Banana & miso caramel

Coconut and chocolate chouquette

135.00