

## STARTERS

PLEASE SELECT X1 FOR THE ENTIRE GROUP

### **Sea Bass Tartare**

Oyster cream, green apple, shiso

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

Hass avocado, wasabi, finger lime

### **Native Lobster Ravioli**

Bouillabaisse sauce, basil, olive oil

### **Roast Orkney Scallops**

Stuffed chicken wing, new seasons garlic, roasting juices

### **Phil Howard's Langoustine Dish (£25 supplement)**

Parmesan gnocchi, truffle purée, potato & truffle emulsion

Should you have any food allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day.

## MAIN COURSES

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### **Roast Newlyn Cod**

Line caught squid, new season morels, Alsace bacon

### **Roast John Dory**

Parmesan gnocchi, spring carrots, English peas

### **Roast Cornish Turbot**

Hand rolled buckwheat Macaroni, English asparagus, morels

### **Black Leg Chicken & Morel Vol au Vent**

Wild garlic creamed potato, Vin jaune, spring truffle

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## **DESSERT**

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### **Chocolate Sundae**

Salted caramel, reduced milk ice cream, pain de gene

### **Coconut Tart**

Mango, passion fruit, white chocolate

### **Gariguettes Strawberries**

"1000 Flower" honey, Mascarpone, lemon thyme

### **Selection of British and French Cheeses (£22 supplement)**

Oat cakes, preserved figs, pickled walnut

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# ANGLER

## Canape/Bowl Foods for Exclusive Hires June 2024

### Canapes

£5.00 each

Minimum order of x30 per canape

Warm Montgomery cheddar, wild garlic and onion tart (V)

Aged Comte, goats curd, pea and black garlic and Gougere (V)

Foie gras cornetto with Rhubarb and pistachio praline (+ £4pp supplement)

Prawn and squid cracker, taramasalata and espelette pepper

Piquillo Pepper Hummus Tart (V)

Crispy Iberian pigs head, barbecued apple and tarragon mustard

Fish pie croquette

Iberian pork sausage roll with pickled walnut ketchup

### Bowl Food

£12.00 each

Minimum order of x30 per bowl food

Mini Truffle burger, caramelized onion and gruyere (+ £4pp supplement)

Pork cheek Bourguignon

Crispy cod, Angler "chips", warm tartar sauce

Chicken with Morels and wild garlic

Cheddar and wild garlic Arancini (V)

### Dessert Canapes

£5.00 each

Minimum order of x30 per canape

Gianduja, Coffee and smoked salt fudge

Strawberry & White Chocolate macaron

Honey and Orange Madeline

Prices include VAT at the prevailing rate.

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