

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

Gariguette 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 Sample Menu

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. 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.