



**ANGLER**

## **LUNCH MENU**

### **Gazpacho**

sea bass tartare, avocado, sour cream

### **Loch Duart salmon**

English asparagus, green almonds, elderflower

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### **Octopus “minestrone”**

peas, broad beans, tomato, olive oil

### **Cornish pollock**

fregola, chorizo, squid

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### **Lincolnshire poacher**

pickled walnut & homemade oatcakes

### **Baked raspberry ice cream**

toasted waffle, lemon verbena

**3 courses 35.00**

**6 courses 49.00**

*Prices include VAT at 20%.*

*Available from Monday to Friday for lunch, for up to 8 guests.*

*A discretionary 12.5% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request.*