

# ANGLER

## STARTERS

### **Sea Bass Tartare**

Oyster cream, green apple, shiso  
26.00

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

Hass avocado, wasabi, finger lime  
29.00

### **Turkish Morel "Farci"**

Smoked duck, new season's garlic, Wye Valley asparagus  
32.00

### **Phil Howard's Langoustine Dish**

Parmesan gnocchi, truffle purée, potato & truffle emulsion  
45.50

## MAIN COURSES

### **Roast Newlyn Cod**

Caramelised parsley root, line caught squid, Alsace bacon  
42.00

### **Roast John Dory**

Parmesan gnocchi, spring carrots, rosemary butter  
45.00

### **Steamed Wild Turbot**

Crushed Jersey royals, langoustine claws, white asparagus  
46.00

### **Roast Bresse Pigeon**

Bubble & squeak, English quince, red leaves  
42.00

*Please note that this is a sample menu and so might vary on the day of your booking.*

*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.*

*Adults need around 2000 kcal a day.*