TASTE OF ANGLER

Tunworth cheese cornetto, candied walnuts

****

Cornbread, duck liver mousse, port reduction

Homemade ricotta, raisin, caper, smoked almond

****

Malted sourdough, whipped brown butter

****

Tuna Tartare
Ginger dressing, toasted sesame, pepper purée

*

Native Lobster Raviolo
Fennel, Thai basil, spiced lobster bisque
(38.00 Supplement)

*

Scottish Cod
Poached potatoes, cauliflower purée, brown butter, sea lettuce

****

Marsala & Mascarpone Mousse
Sour cherry compote, Dulcey chocolate, tonka bean

****

Earl grey tea fudge
Macadamia financier, maple & vanilla cream
Tahini bonbon

90.00

Wine Pairing

*65.00 3 Glasses * 70.00 4 Glasses*

Laurent-Perrier

*80.00 3 Glasses * 95.00 4 Glasses*

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.
Adults need around 2000Kcal a day. Calorie information is available on request.