



ANGLER

Tunworth cheese cornetto, candied walnuts
Cornbread, duck liver mousse, port reduction
Homemade ricotta, raisin, caper, smoked almond

Laurent-Perrier Héritage

Potato & polenta Sourdough, whipped brown butter

Sea Bass Tartare

Crème fraîche, blood orange, coriander, toasted sourdough

Laurent-Perrier Brut Millésimé 2018

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Raviolo of Orkney Scallop & Cornish Crab

White asparagus cream, dill, shellfish butter

Grand Siècle Iteration No.27

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Barbequed Cornish Monkfish

Cauliflower purée, St Austell Bay mussel & saffron velouté

Grand Siècle Iteration No.25

Yorkshire Rhubarb

Buttermilk, ginger beer, pink peppercorn

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70% Chocolate Mousse

Vanilla & mascarpone cream, hazelnut praline, salted caramel

Grand Siècle Iteration No.24, Magnum

Earl grey tea & clotted cream
Gingerbread, vanilla, milk chocolate
Confit lime & kalamansi bonbon

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.