

ANGLER

Cornish mackerel tartare

oyster cream, apple, shiso – **supplement £9.00**

Coddled egg

truffle purée, Iberian ham, Parmesan cream

Smoked haddock

Oyster, potato velouté, caviar

Roast Newlyn cod

cauliflower, cep persillade, line caught squid – **supplement £15.00**

Black bream

potimarron, spiced pumpkin, buttermilk

Glazed ox cheek

Vacherin Mont d'Or, smoked bacon, kampot pepper sauce

British cheeses

St Bartholomew, Bix, Beauvale, Clara, house-made
oat cracker, carrot & quince chutney, Highland crab apple preserve - **supplement £15.00**

Yorkshire rhubarb tart

Brillat-Savarin cream, stem ginger, basil

Chocolate fondant

Jersey milk ice cream, smoked salt, bitter chocolate sauce

This is a sample menu and may change due to seasonal availability.

3 Courses with a glass of fizz

Evening Standard

Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill