



ANGLER

Mother's Day Menu

Sunday, 30th of March, 12pm – 3pm

Orkney scallop carpaccio, passion fruit, lime and shiso

Pressed foie gras, date purée, roast quail, truffle brioche

Seafood minestrone, dressed crab on toast

Salad of beetroot, heritage carrots and goats curd, lemon thyme dressing

Cornish rock fish stew, black cabbage, sea vegetables

Roast best end of Herdwich lamb, morels, wild garlic, mousseline potatoes

Soft herb gnocchi, roast golden beetroot, wild mushrooms,
lemon thyme emulsion

Roast cod soft herb, spring vegetable casserole, smoked salmon

Rhubarb trifle

Hazelnut cake, salted caramel, lime and vanilla sorbet

Chocolate fondant, orange yoghurt ice cream

British Artisan cheeses, house fruit loaf, homemade jelly

3 courses including a glass of Besserat Champagne 58.00

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.
Please inform your waiter for any allergies or dietary requirements.