

# ANGLER

## STARTERS

**Cured black bream**  
wasabi, cucumber, dashi

**Warm courgette cream**  
hand-picked crab, Greek yoghurt, Socca niçoise

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**Ravioli of Cornish Lobster**  
roasted squid broth, kombu, Tobiko caviar - **20.00 supplement**

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## MAIN COURSES

**Smoked haddock gratin**  
Montgomery cheddar, sea arrowgrass, hand cut macaroni

**Confit veal belly**  
girolles, tomato, garlic

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**24 months aged Comte**  
warm onion brioche, North Downs honey, apples - **15.00 supplement**

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## DESSERTS

**Baked raspberry ice cream**  
lemon verbena, warm almond madeleines, Tulameen raspberries

**English gooseberry & elderflower tart**  
elderflower cream, white chocolate, gooseberry



**Evening  Standard**

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request  
\*Consuming raw & unpasteurised food may increase your risk of foodborne illness