



DINNER MENU

Lunch 12noon - 2.30pm * Dinner 6 - 9pm every day

TO START

Angel Bakery bread, baba ghanoush, butter, per person	£2
Chilled beetroot and buckwheat soup, lemon yoghurt served hot or cold ^{V+, GF}	£7
Breaded goujons of plaice, Thai mayonnaise	£10
Heritage tomatoes, watermelon and buffalo Mozzarella, pomegranate dressing ^V	£12
Tempura banana blossom, tofu, cucumber and mint salad, hot and sour sauce ^{V+}	£12
Black Mountain smoked salmon, capers, shallot served with brown bread and butter	£14
Dressed crab, toasted sourdough	£16
Mussels; Thai green curry or marinières ^{GF}	£14
Scallops (3), grilled in the shell with oriental dressing or chilli and garlic butter ^{GF}	£16

SALAD

Chopped salad; gem lettuce, endive, tomato, avocado, fennel and buckwheat, sunflower seeds, roasted grapes, sour cream and dill dressing ^{V, GF}	£15
Add grilled chicken, seared tuna or tiger prawns	+£4

BURGERS

Tom Hixson beefburger; seeded bun; onion, tomato, dill pickle, bacon, Monterey Jack cheese, burger sauce and chips	£16
Add an egg	+£1
Spiced lentil burger in a bun; onion, tomato, dill pickle, vegan cheese; chips ^{V+}	£15

TWINKLERS

Foxhunter Fizz <i>Delicious Chase Elderflower Liqueur and NZ sparkling wine</i>	£8
Rhubarb Kisses <i>The deeper flavour of Chase Rhubarb Vodka, apple juice and NZ sparkling wine</i>	£10
Y Fenni Forager <i>Rich and warming Chase Sloe Gin and NZ sparkling wine</i>	£10

Wine overleaf

SEAFOOD PLATTER

Mussels (Thai green curry or marinières), smoked salmon, whole garlic prawns, white crab meat, brown crab toasts, seared tuna, tempura fried oysters, chilli and garlic scallops, fritto misto, prawn cocktail, char-grilled octopus with preserved lemon, olives and capers, mixed leaf salad, Thai mayonnaise, nam pla dip, Angel Bakery bread	£70
To share:	

VEGETARIAN

Korean spiced, whole roasted aubergine, smoked baba ghanoush, pine nuts and coriander ^{V+}	£15
Spaghetti, courgette ribbons and flowers, truffle paste ^V	£16
Tomato, basil and ricotta risotto, side salad ^{V, GF}	£16
Butternut squash and aubergine Panang curry, coconut rice, shredded carrot sambal ^{V+, GF}	£18

SIDES

Parmesan fried courgette, basil and tomato salsa ^{V, GF}	£5
Chervil buttered summer vegetables ^V	£5
Oyster mushrooms, garlic butter	£5
Parsley new potatoes ^{V+, GF}	£5
Chips ^{V+, GF}	£5
Millionaire fries (truffle oil and Parmesan) ^{GF}	£6
Gem lettuce, avocado, cucumber and tomato salad ^{V+, GF}	£5

COCKTAILS

Blood Orange Soda <i>Sweet and refreshing Chase Blood Orange Spritz</i>	£9
Pink Gin Paloma <i>Chase Pink Grapefruit and Pomelo Gin, grapefruit juice, lime and soda</i>	£12
Espresso Martini <i>One of our favourites for after dinner, a shot of espresso with Chase Vodka, Kahlua and crème de cacao</i>	£8
Strawberry Cosmopolitan <i>A sweeter version of this classic with Chase Rhubarb Vodka, strawberry syrup, lime and cranberry juice</i>	£10
The Norris <i>Sweet and creamy; Bailey's, Amaretto and Malibu</i>	£12
Angel Negroni <i>The bartenders favourite! Equal parts of Chase GB Gin, Vermouth Rosso and Campari</i>	£12

SEAFOOD

Angel fish pie served with your choice of side order	£16
Deep fried, beer-battered haddock, minted pea purée, tartar sauce, chips	£19
Mussels; Thai green curry or marinières with chips ^{GF}	£20
Whole roasted seabass, sauce vierge; herb potatoes ^{GF}	£22
Scallops (5), grilled in the shell with oriental dressing or chilli and garlic butter ^{GF}	£24
MEAT	
Roast rack of Welsh lamb, boulangère potatoes, courgettes, tomato and black olive jus ^{GF}	£26
Jerk roasted Black Mountain pork, tiger prawns, sweet potato mash, pineapple salsa ^{GF}	£22
Dry-aged Welsh bone in sirloin, oyster mushroom, Madiera jus; chips	£30
Dry-aged Welsh beef ribeye on the bone 450g; chips, onion rings*	£33
Dry-aged Welsh prime-cut beef fillet 225g; chips, onion rings, watercress*	£36
*Served with béarnaise, peppercorn sauce or red wine jus	

GIN AND TONIC

Grapefruit <i>Authentic and zesty Chase Pink Grapefruit and Pomelo Gin</i>	£12
Seville Orange <i>Zingy and crisp Chase Seville Orange Gin</i>	£12
Chase Raspberry and Basil <i>A fruity and herbaceous gin that marries the award-winning GB Gin with raspberry and aromatic basil to create a spirit that is bursting with natural flavour</i>	£12
Rhubarb and Bramley Apple <i>Tangy and tart this gin is a perfect blend of rhubarb, bramley apple and juniper</i>	£12
William's Elegant 48 <i>Chase, distilled from 48 rare varieties of apples, a house favourite</i>	£12
*All gin and tonics are served with 50ml gin measure and Fever Tree Tonic	

PUDDING

Strawberry and elderflower Pavlova ^{V, GF}	£8
White and dark chocolate mousse ^{GF}	£8
Summer berry and limoncello zabaglione	£8
Bakewell tart, mascarpone ice cream ^V	£8
Rum soaked char-grilled pineapple, coconut sorbet, gingernut and pistachio biscuit ^{V+}	£8
Affogato; vanilla ice cream topped with a shot of espresso ^V	£6
Café Gourmand - three small desserts served with a cappuccino, latte or espresso	£12
Ice cream: chocolate, vanilla, raspberry ripple and mascarpone ^{V, GF}	
Sorbet: elderflower, cherry, coconut strawberry ^{V+, GF}	
one scoop: £2.50	three scoops: £6
Petit fours; salted caramel truffle, chocolate orange and biscuit ganache (two of each)	£5

(*V - Vegetarian)
(*V+ - Vegan)
(*GF - Gluten Free)

COFFEE AND TEA

Cafetière coffee	English Breakfast	£4.60
Double espresso	Java Hong CA	
Caffè latte	Ceylon Robgil	
Cappuccino	White Jasmin	
Flat white	Lemon Verbena	
Hot chocolate	Organic Dragon Well	

*Dairy free milk alternatives available - please ask.

TEMPERANCE (NON-ALCOHOLIC COCKTAILS)

Mo's Tail <i>Freshly squeezed orange, pineapple, lemon and grenadine</i>	£6
Elderflower Sparkler <i>Cranberry juice, lemon, cerise and elderflower pressé</i>	£6
Seedlip and Tonic Seedlip 94 (aromatic Jamaican allspice, cardamom and citrus) Seedlip 42 (zesty citrus-forward blend of three types of orange and uplifting spice distillates)	£8

Wine overleaf

WINE LIST

Here is a selection of our favourite wines.

If you would like to see the full list, please use the QR code at the bottom of the page which will take you directly to the page on our website.

Alternatively, if you can't see what you would like, please ask a member of the team to recommend something from the full list!

CHAMPAGNE

- 100 CHAMPAGNE BOLLINGER SPECIAL CUVEE NV
Glass: £15 Bottle: £80 Magnum: £160
A real treat, full bodied and classy. Made using only first run juice, 85% of which has Premier or Grand Cru status.
- 101 CHAMPAGNE BOLLINGER ROSE NV £90
An elegant pink fizz from one of the world's most iconic Champagne houses.
- 103 CHAMPAGNE AYALA BRUT MAJUER NV £60
Bollinger's stylish little sister. Dry, fresh and crisp.
- 104 CHAMPAGNE AYALA ROSE MAJUER NV £70
Delicious and precise wine making. Gentle red fruit with a long finish.
- 108 CHAMPAGNE DOM PERIGNON 2009 £225
The deluxe cuvée of Moët & Chandon really delivers. Structured but a creamy character and long flavour.

SPARKLING

- 200 MANSFIELD AND MARSH METHODE
TRADITIONELLE NV Glass: £7
Bottle: £32
Hawkes Bay, New Zealand. Produced by our good friend John Coney who also produces our Southern Dawn Sauvignon and pink 'Mimi'.
- 201 LEVERET PINK 'MIMI' SEC NV Glass: £8
Bottle: £36
Hawkes Bay, NZ. Off dry, delicate fruity bubbles.

ROSE

- 300 WINSTON HILL WHITE ZINFANDEL 2018
125 glass: £4.70 175 glass: £6.40
250 glass: £8.70 70cl bottle: £26
Light and easy drinking Californian. Sweet, fruity and fun.
- 303 SELLADORE EN PROVENCE ROSE
WILLIAM CHASE 2020
125 glass: £7.30 175 glass: £10.50
250 glass: £14.40 70cl bottle: £42
140cl magnum: £78
Southern France, Provence. Fresh, dry, clean, full of fruit.

ANGEL SELECTED WHITES

- 400 CHARDONNAY TOOMA RIVER 2018
125 glass: £4.70 175 glass: £6.40
250 glass: £8.70 75cl bottle: £26
South Australia and packed full of flavour from the sun. Beautifully refreshing grapefruit, lime and melon notes.
- 401 SAUVIGNON BLANC LA COUR DES DAMES 2018
125 glass: £5.20 175 glass: £7
250 glass: £9.60 75cl bottle: £28
Pays d'Oc, France. Fresh flavours, gooseberry, passion fruit and wild strawberries. Fresh and well rounded.

- 402 PINOT GRIGIO CASTEL FIRMIAN 2018
125 glass: £5.50 175 glass: £7.50
250 glass: £11 75cl bottle: £30
NE Italy, Trentino. Full and dry. A pinot grigio with real flavour. From a top producer.

- 404 MONTE LLANO RIOJA BLANCO
RAMON BILBOA 2018 £32
Spain, Rioja. Fresh vibrant and fruity.

- 405 CAVE DE L'ORMARINE L'ETANG DE SOL
PICPOUL DE PINET 2018 £32
Picpoul de Pinet, France. A perfect example of the grape, bone dry, mineral twang and floral aroma. Splendid with our scallop dish!

- 406 BARON PHILIPPE DE ROTHSCHILD
AGNEAU BLANC 2016 £32
Bordeaux, France. Vinified by Baron Philippe de Rothschild at the Saint Laurent Medoc winery in Bordeaux. The blend is semillon rich with a splash of sauvignon blanc and muscadelle.

- 407 SAUSKA FURMINT TOKAJI 2017 £32
Hungary, Tokaji. A beautifully made wine and a captivating expression of the furmint varietal. A new house favourite.

- 409 VERMENTINO DI SARDEGNA 2017 PALA £34
Star Italian producer - Antinori. Fresh, dry style.

- 411 POUILLY-FUME LANGLOIS CHATEAU 2018 £50
Classic Loire sauvignon blanc. Very dry with that typical steely twang on the tongue, rich in citrus fruits.

ANGEL SELECTED REDS

- 500 SHIRAZ TOOMA RIVER 2018
125 glass: £4.70 175 glass: £6.40
250 glass: £8.70 75cl bottle: £26
South Australia. An Aussie shiraz with a rich red and blackberry nose, juicy dark fruit and approachable tannins.

- 501 MALBEC BENJAMIN 2018
125 glass: £5.20 175 glass: £7
250 glass: £9.60 75cl bottle: £28
Mendoza, Argentina. A deliciously silky malbec. Bramble fruit.

- 502 RIOJA MONOLOGO CRIANZA 2016
125 glass: £5.50 175 glass: £7.50
250 glass: £11 75cl bottle: £30
Rioja, Spain. A very good modern day Rioja. Dark fruit, vanilla.

- 503 MERLOT COLUMBIA WINERY 2016
125 glass: £6.70 175 glass: £9.50
250 glass: £13.40 7cl bottle: £40
Washington State, USA. Precise and expressive, with black cherry, tobacco and spice flavors. Very good winemaking.

- 504 LODEZ PINOT NOIR 2018 £28
Languedoc, France. A fun French Pinot. Lots of fruit, light easy drinking. Not easy to find decent Pinot at this price point!

- 505 BARON PHILIPPE DE ROTHSCHILD CABERNET
SAUVIGNON PAYS D'OC 2020 £32
Bordeaux, France. Beautiful full bodied and firm cabernet sauvignon from the Pays d'Oc by Baron Philippe de Rothschild.

- 506 DOBLE PASTA 2015 (CIEN Y PICO) £32
Manchuela, S. Spain. Dark, juicy modern red bulging with fruit.

- 507 DOMAINE DE LAMBISQUE
COTES DU RHONE 2016 £34
Cotes du Rhône, France. Black and red fruit, medium in body with good acidity and tannins. Evidence of oak, slight pepper.

- 515 BODEGAS RODA SELA 2016/17 £46
Rioja, Spain. Modern in approach, medium in body, silky texture with fine red fruit. A very accomplished wine.

- 518 HENSCHKE GILES PINOT NOIR 2016 £66
Adelaine Hills and Australian icon Henschke. Medium bodied, rich and ripe.

RESERVE WHITES

- 600 GRUNER VELTLINER MACHHERNDL
FEDERSPIEL KOLLMUTZ WACHAU 2017 £36
Wachau, Austria. Fruity, textured white with apples, pears and spice typical of a decent Grüner!

- 601 SOAVE CLASSICO 2017 (PIEROPAN) £36
603 SOAVE CLASSICO 'LA ROCCA' 2012/13 (PIEROPAN) £48
These North Italian whites show that Soave can be brilliant. The 2017 classico is dry with lovely fruit and herby notes. The reserve Rocca is opulent and striking. Both are wonderful!

- 605 CLOUDY BAY SAUVIGNON BLANC 2019/20 £60
Marlborough, NZ. One of the worlds most prestigious Sauvignons. Say no more!

- 607 GREYWACKE WILD SAUVIGNON BLANC 2015 £58
Made by Kevin Judd, this is one of the greatest of New Zealand's wines. Not like the other stuff! Very dry, bold in-your-face flavours.

- 609 RIESLING CUVÉE FREDERIC EMILE 2008 (TRIMBACH) £78
One of the world's best rieslings. The quintessence of the grape, aromatic, racy and intense. of this grape.

RESERVE REDS

- 700 MITOLO JESTER CABERNET SAUVIGNON 2016 £36
Dense purple colour, juicy savoury tannins and bold curranty fruit from McLaren Vale, South Australia.

- 701 CHATEAU ARGADENS BORDEAUX
SUPERIEUR 2014/15 £38
702 MAGNUM 2014 £74
A very fine, modern Bordeaux blend. Concentrated fruit, fine tannins, great balance.

- 704 PAGO DE LAS CAPELLANES 2016 £46
Burgos, N Spain. Full body, rioja style but more dark fruits and spices than oak flavour..

- 714 CLOUDY BAY PINOT NOIR 2016/19 £70
Marlborough, NZ. A famed house and exceptional wine making. Seductive red and black fruit, silky tannins, as good as it gets.

COVID-19

Remember, unless you are exempt, you must wear a face mask when you leave the table for any reason.

All of our menus currently are single use and disposed of after each guest. We are vigilant in ensuring our staff have been fully trained in accordance with current guidelines and we take great pride in maintaining the highest standards of cleanliness and hygiene at all times. Our first priority is the safety and welfare of our guests and our team.

