



To Start

Angel Bakery bread, carta di musica, olives, butter, per person:	£4
Jerusalem artichoke soup	£6

To Share

Warm honey and mustard cocktail sausages	£4
Breaded Camembert bites with chilli relish	£4
Garlic and chilli tiger prawns	£4
Crispy Thai chicken wings	£4
The Foxhunter sharing board of Spanish items; cured meats, Manchego cheese, marcona almonds, guindilla peppers, olives	£15
Baked Camembert, toasted ficelle, endive salad	£15
Seafood Platter - mussels, large prawns with garlic butter, smoked salmon, deep-fried oysters, smoked avocado, seared hand-dived scallops, potted salmon, crab toast, Asian prawns, chilli and ginger salad, sliced tuna, soured clams and seashore vegetables, fritto misto, crab toast, curry mayo dip**	£58
Main dish for 2, or as a starter for 3 or 4	

Vegetarian

Baked caramelised shallot and goat's cheese tart, side salad	£11
Butternut squash and aubergine Panang curry, coconut rice, shredded carrot sambal	£14
Spiced lentil burger in a bun; onion, tomato, dill pickle, vegan cheese; chips	£14
Champagne and truffle risotto; a side salad	£18

Meat

Llanarth pheasant, smoked bacon and leek pie	£12.50
Add chips	£2
Grilled gammon, seared pineapple, fried hen's egg, chips	£14
Tom Hixson beefburger in a brioche bun; onion, tomato, dill pickle, bacon, Monterey Jack cheese, burger sauce and chips	£15
Add an egg	+£1
Roast turkey ballotine, mousseline potato, sprout tops, roast carrots, turkey jus	£19
Dry-aged Welsh beef ribeye on the bone 450g, char-grilled; chips, onion rings, béarnaise sauce	£29
Dry-aged Welsh prime-cut beef fillet 225g, 'au poivre'; chips	£30

Salads

Winter salad of apple, celery, chicory, walnuts, and blue cheese dressing	£9
With deep-fried tofu	+£2
With grilled chicken breast, tiger prawns or seared tuna	+£4

Sandwiches

Mature Cheddar cheese, chilli relish or red onion jam and wild rocket	£5
Home-cooked ham, tomato and grain mustard	£5.50
Traditional bratwurst in a brioche roll with pickled cabbage, mustard and ketchup (on the side) and chips	£10
Spicy bratwurst in a brioche roll, Monterey Jack cheese, jalapeños, pickled cucumber and chips	£10
Toasted sandwich of sliced local turkey, pancetta, Brie, cranberry and chips	£12
Hand-picked Cornish crab, lemon mayo; in granary bread with salad	£13

Seafood

Mussels; Thai green curry, or marinières**	400g:	£11
	700g with chips:	£17
Deep-fried, beer-battered haddock, minted pea purée, tartar sauce, chips		£18
Korean-glazed woodland pork belly, prawns, pac choi, sticky coconut rice		£20
Seared tuna steak, peperonata, gnocchi		£20

Side Orders

Chips	£4
Mixed leaf salad	£4
New potatoes, minted butter	£4
Creamed sprouts, bacon, chestnuts	£4
Honey roast carrots and parsnips	£4

Please ask if you would like to see our dedicated Gluten Free or Vegetarian and Vegan Menu

**Subject to availability

We do not list all ingredients in menu descriptions, so please ask us about allergens to see our comprehensive guide, or go to www.allergeninfo.uk/angel



November/December 2018

pudding

Home-made mince pie	£2
Angel Christmas pudding, cognac sauce	£7
Upside-down pear and ginger cake, dark chocolate ice-cream	£7
Baileys and coffee cheesecake, malted milk ice cream	£7
Pineapple carpaccio, coconut sorbet	£7
Clementine and cranberry steamed sponge, custard	£7
Café Gourmand - cappuccino, latte or espresso plus three small desserts	£9
Angel ice cream: malted milk, dark chocolate, vanilla	
Sorbet: passionfruit, coconut	one scoop: £2.50
	three scoops: £6

Cheese

Cropwell Bishop Stilton, oatmeal biscuits, port jelly £10

Coffee

Cafetière coffee	£3.50
Espresso	£3
Double espresso	£3.50
Caffè latte	£3.50
Cappuccino	£3.50
Hot chocolate	£3.50

*Dairy free milk alternatives are available - please ask.

Tea

Matcha latte (made with oat milk)	£4.50
English Breakfast	£3.50
Staunton Earl Grey	£3.50
Ceylon Robgil	£3.50
Jasmine Pearls	£3.50
Yuzu	£3.50
Lemongrass and Turmeric	£3.50

Wines

WINSTON HILL
WHITE ZINFANDEL 2016/17
Light and easy drinking Californian.
Sweet, fruity and fun.
125 glass: £4.50 175 glass: £6
250 glass: £8 Bottle: £24

SAUVIGNON BLANC
SOUTHERN DAWN 2017
New Zealand, Marlborough.
Very crisp, zippy and fresh.
125 glass £4.70 175 glass £6.50
250 glass £8.70 Bottle £26

MALBEC
BENJAMIN 2016
A deliciously silky malbec.
Well balanced with bramble fruit notes.
125 glass £4.70 175 glass £6.50
250 glass £8.70 Bottle £26

Please ask to see our full wine list.

Temperance

REAL KOMBUCHA
Kombucha is a tea based drink, fermented in the same way as wine or beer but with the alcohol naturally removed. Real Kombucha is brewed from hand-picked, fine loose-leaf teas carefully selected from small gardens around the world.

ROYAL FLUSH

The first two tips of the tea plant, picked as they emerge in the first bloom of spring, are dried carefully to tease out a character closer to a delicate tea £6

DRY DRAGON

Dry Dragon is brewed with pan-fried Dragonwell green tea from Zhejiang Province in China. Fresh leaves are wiped around a piping hot wok to stop the natural oxidation process early. Unlike Japanese green teas, it is steamed to give a distinct grassy flavour £6

Winter Warmers

MULLED WINE
Glass: £6.50
Add a shot of port: £1
TIPSY CHOCOLATE
Our homemade hot chocolate with a shot of Cointreau (orange) or Frangelico (hazelnut) £5

Twinklers

FOXHUNTER FIZZ
Chase elderflower liqueur and Prosecco £7
RHUBARB KISSES
Chase rhubarb vodka, apple juice, grenadine and Prosecco £8
Y FENNI FORAGER
Chase sloe gin and Prosecco £9

NEW YEARS EVE

Herald in the New Year with a cocktail in the relaxed surroundings of the Fox Hunter Bar.

The Bar will be open as usual with a menu including Steaks, Burgers & platters

Cocktails

CUBAN WAVES
Fruit and coconut mix with Havana Club Rum, Malibu and cranberry £8

STRAWBERRY COSMOPOLITAN
Chase rhubarb vodka, strawberry, lime and cranberry £8

ELDERFLOWER MARTINI
Chase extra dry gin, elderflower liqueur, shaken over ice £9

APPLE LIFE
Inspired by the life of an apple, with Calvados, Fireball liqueur and apple juice £9

ESPRESSO MARTINI
Chase vodka, Kahlua, crème de cacao and a shot of espresso £9

LEMON PIE
A real flavour of lemon meringue in a glass with limoncello, frangelico and macaron syrup £10

THE NORRIS
Bailey's, Amaretto and Malibu £9

GIN MAITAI
Chase extra dry gin, orgeat syrup, lime and orange juice £8

SMOKED BLOODY MARY
Chase smoked vodka, tomato juice and Angel spice mix £8

SEVILLE ORANGE GIMLET
Chase orange gin, lime, gomme syrup and fresh orange £9

ELDERFLOWER MOJITO
The classic mojito made with Mount Gay Eclipse rum and a splash of elderflower £9

ANGEL AMARETTO SOUR
Our twist on the classic sour with lemon juice, gomme syrup and orange £8

