RESTAURANT - DINNER CARTE

Watercress and garlic soup 6.00

Breaded goujons of lemon sole, nam pla dip 8.00

Fried duck egg, giroles, toasted brioche, summer truffle 8.00

Black Mountain smoked salmon, capers, shallot 11.00

Pork belly, tiger prawns, kimchi relish 10.00

Hand-picked Cornish crab with lemon mayo, crab toasts, salad leaves** 14.00

Mussels - Thai green curry, or marinères 400g.: 10.00

700g. with chips 15.00

Seared hand-dived scallops; tomato, chilli, smoked paprika butter 3: 12.00 5: 18.00

Summer super salad of garden vegetables, Angel salad cream. With grilled tiger prawns, seared tuna, chicken breast, or deep-fried tofu * 13.00

Spaghetti alla puttanesca 14.00

Courgette risotto with Gorgonzola; a side salad* 14.00

Butternut squash and aubergine Penang curry, coconut rice, shredded carrot sambal* 14.00

Whole baked plaice, brown shrimps, new potatoes, broad beans 17.00

Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips 18.00

Gurnard fillet, scallop and new potato sauté, spinach, lobster bisque 18.00

Linguine, lobster, sauce américaine 19.00

Five-spice breast of duck, pak choi, mushrooms, scallions 19.00

Roast rack of Welsh lamb, ratatouille with potato 20.00

Half or whole 600g BBQ lobster, and chips (or new potatoes) 21.00/30.00

Seafood platter** - Cornish crab, mussels, large wild prawns piri-piri, smoked salmon, seared hand-dived scallops, rollmops, smoked mackerel pâté, fritto misto, deep-fried crab pancakes, crab toasts, salad leaves, aioli, nam pla dip 58.00

Add a whole 600g BBQ lobster 26.00

RESTAURANT - LUNCH & DINNER

Monkfish and prawn brochettes, coconut rice, jerk dressing, plantain crisp 19.00

Dry-aged Welsh beef ribeye on the bone 450g, char-grilled; chips, onion rings, béarnaise sauce 29.00

Dry-aged Welsh prime-cut beef fillet 225g, ‘au poivre’; chips 30.00

Watercress and garlic soup 6.00

BAR - VEGGIE

Butternut squash and aubergine Penang curry, coconut rice, shredded carrot sambal* 14.00

BAR - SHARING

The Foxhunter sharing board of Spanish items. Cured meats, Manchego cheese, marcona almonds, guindilla peppers 12.00

Seafood platter (+ lobster 26.00) 58.00

BAR - PASTA AND RICE

Linguine, lobster 19.00

Spaghetti alla puttanesca 19.00

Courgette risotto with Gorgonzola risotto; a side salad

BAR - SEAFOOD

Mussels - Thai green curry, or marinères 400g.: 10.00 700g. with chips ** 15.00

Seared hand-dived scallops, etc.** Three: 12.00 Five: 18.00

Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips 18.00

Monkfish 19.00

RESTAURANT - ANGEL MENU

Fig, Camembert, beetroot and lamb’s lettuce salad, granola crumb

Watercress and garlic soup

Fried duck egg, giroles, toasted brioche, summer truffle -

Grilled free-range pork rib, aubergine, pepper, courgette; fregola, caper and anchovy butter

Sautéed sea trout, crab and charred corn risotto

Charred beef flank steak, baked field mushroom, tomatoes, roast fingerling potatoes, tarragon butter -

Lemon verbena pannacotta, raspberries

Chocolate fudge delice, banana, peanuts, peanut butter

Café gourmand: choc fudge pavé, apricot tart, summer cup jelly

ALL - DESSERTS AND CHEESE

Ice cream: vanilla, salted caramel, chocolate, raspberry ripple

Sorbet: passionfruit, lemon one scoop: 2.50 three scoops: 6.00

Lemon verbena pannacotta, raspberries 7.00

Chocolate fudge delice, banana, peanuts, peanut butter 7.00

Apricot and almond frangipane tart, crème fraîche 7.00

Iced strawberry parfait, poached strawberries 7.00

Black fig tarte Tatin, vanilla ice cream (20 mins.) 7.00

Café gourmand 9.00

Cheeses: Harrogate Blue, Comté Réserve, Cremet, apricot chutney 10.00

BAR - MEAT

Grilled gammon, seared pineapple, deep-fried egg, chips 14.00

Label Rouge chicken, bacon, leek and tarragon pie 12.00

Add chips 2.00

225g steak, char-grilled; chips, chimichurri 14.00

Add an egg +1.00

Tom Hixson beefburger in a brioche bun; onion, tomato, dill pickle, bacon, Monterey Jack cheese, burger sauce; chips 14.50

BAR - SALADS

Summer super salad of garden vegetables, Angel salad cream 9.00

Cæsar salad. Cos and red gem lettuce, Ortif anchovy, foccacia croûtes, soft-boiled egg 9.00

Tofu and quinoa teriyaki salad with padron pepper, carrot, beetroot, cucumber, spring onion, chilli 10.00

With deep-fried tofu +2.00

With grilled chicken breast, tiger prawns, seared tuna +4.00