

# Gluten free Menu

Smoked sweetcorn and coconut soup, with chilli and avocado	£6	Grilled halibut steak (on the bone), new potatoes, béarnaise sauce	£24
Mushroom parfait, port jelly glaze, pickled mushroom	£9	Tamarind, chilli, ginger and coriander chicken, lentil, tomato, watermelon; cauliflower couscous	£20
Tofu and quinoa teriyaki salad with padron pepper, carrot, beetroot, cucumber, spring onion, chilli	£10	Roast new season grouse, game chips, cabbage and bacon	£24
Heritage tomato, watermelon and spring onion salad, ginger and tamari soy dressing*	£9	Dry-aged beef ribeye on the bone 450g, char-grilled; chips, wilted spinach, béarnaise sauce	£29
Lentil, tomato, pomegranate salad with cauliflower couscous*	£9	Dry-aged Welsh centre-cut beef fillet 225g, 'au poivre'; chips	£30
*With grilled chicken breast, tiger prawns, seared tuna	+£4	Mixed shellfish for two - whole 600g lobster, spider crab claws (2), seared hand-dived scallops (2), large prawns (4). chips	£65
'Bang Bang' smoked chicken and spiced peanut salad	£9	Half or whole 600g lobster; garlic butter, chips (or new potatoes)	£22/£35
Black Mountain smoked salmon, capers, shallots	£11		
Hand-picked Cornish crab with lemon mayo, salad leaves	£14		
Mussels - marinières 400g: £11 700g. chips:	£17		
Seared hand-dived scallops; grilled in the shell, chilli and garlic butter Three: £12.50 Five:	£21		
Butternut squash and aubergine panang curry, coconut rice, carrot sambal	£14		
Grilled gammon, seared pineapple, fried egg, chips	£14		
Courgette and Gorgonzola risotto; side salad	£14		
The Foxhunter sharing board of Spanish items. Cured meats, Manchego cheese, marcona almonds, guindilla peppers	£15		
Char-grilled skirt steak, sweet potato wedges, herb-roast field mushrooms, garlic jus Add an egg	£15 +£1		

## Side Orders

Chips	£4
Mixed leaf salad	£4
New potatoes, minted butter	£4
Buttered cabbage	£4
Roast butternut squash, quinoa and pomegranate, harissa	£4
Millionaire fries (truffle oil and Parmesan)	£5

## Sandwiches

\*\*All available in gluten-free bread

Home-cooked ham, tomato and grain mustard	£5.50
Mature Cheddar cheese, chilli relish or red onion jam	£5
Hand-picked Cornish crab, lemon mayo; with salad	£13

## pudding

Crème brûlée, blackberries, figs	£7
Black Forest coupe	£7
Prosecco and sloe gin jelly, cream	£7
Peach Melba	£7
Ice cream: dark chocolate, vanilla, blackcurrant jam	
Sorbet: passion fruit, strawberry, cherry	
one scoop:	£2.50
three scoops:	£6
Brillat Savarin cheese, grapes, gluten-free biscuits	£10

## ANGEL MENU

Smoked sweetcorn and coconut soup,  
with chilli and avocado

Devilled mackerel, mackerel rillettes,  
kachumber salad

Chargrilled breast of chicken, cabbage,  
ragù of borlotti beans, globe artichoke, cotechino

Oriental ham hock hot-pot  
with glass noodles and pak choi

Crème brûlée, blackberries and figs

Black Forest coupe

Ice creams and sorbets

Three courses £32

Ordered separately:  
soup £6 / starters £9 / mains £20

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](http://www.allergeninfo.uk/angel)