



## LUNCH MENU

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

### TO START

Angel Bakery bread, spiced hummus, butter, per person	£2
Roasted tomato and bean soup, pesto <sup>V, GF</sup>	£7
Heritage rainbow beetroot, beetroot hummus and quinoa crisp <sup>V+, GF</sup>	£10
Breaded goujons of plaice, sauce gribiche	£10
Warm salad of cep mushrooms, celeriac and crispy kale with toasted hazelnuts and a red wine dressing <sup>V, GF</sup>	£12
Black Mountain smoked salmon, capers, shallot <sup>GF</sup>	£12
Dressed crab, celeriac rémoulade and watercress <sup>GF</sup>	£14
Mussels; Thai green curry or marinieres <sup>GF</sup>	£14
Scallops (3), grilled in the shell with chilli and garlic butter <sup>GF</sup>	£14

### APÉRITIF

Angel Spritz <i>The perfect summer combination of Aperol and prosecco.</i>	
Cherry Tree <i>Feel refreshed with Chase GB Gin, Pink Grapefruit and Pomelo Gin and wild cherry tea served over ice.</i>	

Hedgerow V&T <i>A fruity bouquet of Chase Vodka, Chase Elderflower Liqueur, apple juice, lemon and tonic.</i>	
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### TWINKLERS

Foxhunter Fizz <i>Simply delicious - Chase Elderflower Liqueur and prosecco.</i>	
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Rhubarb Kisses <i>The deeper flavour of Chase Rhubarb Vodka, apple juice, grenadine and prosecco.</i>	
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Y Fenni Forager <i>Rich and warming Chase Sloe Gin and prosecco.</i>	
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### COCKTAILS

Please ask if you would like to see our cocktail list. Otherwise, the QR code on the reverse of this menu will take you to the page on our website where an electronic version is available!

### MEAT

Wild boar, venison, rabbit, bacon and chestnut pie served with your choice of side order	£15
Whole roasted partridge, ceps, crispy kale, sautéed potatoes and elderberry jus <sup>GF</sup>	£20
Korean spiced pork and tiger prawns, stir-fried noodles	£22
Dry-aged Welsh beef ribeye on the bone 450g; chips, onion rings*	£32
Dry-aged Welsh prime-cut beef fillet 225g; chips, onion rings, watercress*	£35
*Served with your choice of béarnaise sauce, peppercorn sauce or red wine jus	

### SIDES

Green beans, confit shallots <sup>V, GF</sup>	£5
Parmesan fried courgettes, tomato relish <sup>V</sup>	£5
Roasted heritage beetroot, horseradish <sup>V, GF</sup>	£5
Chips <sup>V+, GF</sup>	£5
Millionaire fries (truffle oil and Parmesan) <sup>GF</sup>	£5
Mixed leaf salad <sup>V+, GF</sup>	£5

### TEMPERANCE (NON-ALCOHOLIC COCKTAILS)

Mo's Tail <i>Freshly squeezed orange, pineapple, lemon and grenadine.</i>	£5
Elderflower Sparkler <i>Cranberry juice, lemon, cerise and elderflower pressé.</i>	£5
Green Ouchy <i>A super fresh mix of apple juice, mint and cucumber.</i>	£8
Seedlip Spice 94 and Tonic <i>A blend of aromatic Jamaican Allspice and cardamom distillates with two barks and a bright citrus finish.</i>	£9
Seedlip Spice 42 and Tonic <i>A zesty citrus-forward blend of three types of orange and uplifting spice distillates.</i>	£10

### SEAFOOD

Deep-fried, beer-battered haddock, minted pea purée, tartar sauce, chips	£19
Mussels; Thai green curry or marinieres with chips <sup>GF</sup>	£20
Whole roasted plaice, barba di frate, lemon and caper butter, new potatoes <sup>GF</sup>	£22
Scallops (5), grilled in the shell with chilli and garlic butter <sup>GF</sup>	£22
Chopped endive and gem lettuce salad with lentils, avocado, grapes, spring onion, heritage tomatoes, toasted seeds and a sour cream and dill dressing <sup>V, GF</sup>	£15
Add grilled chicken or tiger prawns	+£4

### VEGETARIAN

Harissa slow-roasted cauliflower steak with spiced chickpeas <sup>V+, GF</sup>	£15
Truffled courgette and Gorgonzola risotto, side salad <sup>V, GF</sup>	£16
Butternut squash and aubergine Panang curry, coconut rice, shredded carrot sambal <sup>V+, GF</sup>	£17

### GIN AND TONIC

Grapefruit <i>Authentic and zesty Chase Pink Grapefruit and Pomelo Gin, Fever Tree Tonic.</i>	£10
Seville Orange <i>Zingy and crisp Chase Seville Orange Gin, Fever Tree Tonic.</i>	£10
GB <i>Classic Chase GB Gin, Fever Tree Aromatic Tonic, ginger.</i>	£10
Wye Valley <i>A lovely local Wye Valley Gin, Fever Tree Aromatic Tonic, orange.</i>	£10
The Glanusk <i>Made locally, Glanusk Estate Oak Mellowed Gin, Fever Tree Aromatic Tonic and dehydrated orange.</i>	£10
Penrhos <i>Another local, Penrhos Rhubarb Gin, Fever Tree Tonic, rosemary.</i>	£10

### SANDWICHES

*Available on white, granary or gluten free bread	
Home-cooked ham and piccalilli*	£7
Mature Cheddar cheese, pickled onions and rocket* <sup>V</sup>	£7
Smoked salmon, crayfish, avocado, red onion, watercress and cocktail sauce*	£10
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 <sup>V+</sup>	£15
(*V - Vegetarian) (*V+ - Vegan) (*GF - Gluten Free)	

### PUDDING

Raspberry and strawberry zabaglione <sup>GF</sup>	£7
Chocolate stout cake, chocolate mousse, poached pear <sup>V</sup>	£7
Apple and blackberry pie, clotted cream <sup>V</sup>	£7
Spiced roasted plums, cinnamon waffle, vanilla ice cream <sup>V</sup>	£7
Pineapple carpaccio, passionfruit sorbet <sup>V+, GF</sup>	£7
Affogato; vanilla ice cream topped with a shot of espresso <sup>V</sup>	£5
Café Gourmand - three small desserts served alongside a cappuccino, latte or espresso	£10
Ice cream: chocolate, vanilla, mint choc chip, cherry ripple <sup>V, GF</sup>	
Sorbet: cider and black, peach, passion fruit <sup>V+, GF</sup>	
one scoop:	£2.50
three scoops:	£6

### COFFEE

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

### TEA

English Breakfast	£3.50
Java Hong CA	£3.50
Ceylon Robgil	£3.50
White Jasmin	£3.50
Lemon Verbena	£3.50
Organic Dragon Well	£3.50

\*Dairy free milk alternatives available - please ask.

#### COVID-19

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. This is new for all of us, we ask you to be patient with our team whilst we all get used to the new way of working.

## 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 cant see what you would like, please ask a member of the team to recommend something from the full list!

## CHAMPAGNE

- 100 CHAMPAGNE BOLLINGER SPECIAL CUVÉE NV  
Glass: £14 Bottle: £70 Magnum: £140  
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 £85  
An elegant pink fizz from one of the world's most iconic Champagne houses.
- 102 CHAMPAGNE BOLLINGER GRANDE ANNEE 2007 £140  
An opulent champagne with great depth and a toasty finish.
- 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.

## 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: £7.50 Bottle: £34  
Hawkes Bay, NZ. Off dry, delicate fruity bubbles.

## ROSE

- 300 WINSTON HILL WHITE ZINFANDEL 2018  
125 glass: £4.60 175 glass: £6.20  
250 glass: £8.40 70cl bottle: £25  
Light and easy drinking Californian. Sweet, fruity and fun.
- 303 WILLIAM CHASE EN PROVENCE ROSE 2019  
125 glass: £6.80 175 glass: £9.50  
250 glass: £13.60 70cl bottle: £38  
Southern France, Provence. Fresh, dry, clean, full of fruit.

## ANGEL SELECTED WHITES

- 400 CHARDONNAY TOOMA RIVER 2018  
125 glass: £4.60 175 glass: £6.20  
250 glass: £8.40 75cl bottle: £25  
South Australia and packed full of flavour from the sun. Beautifully refreshing grapefruit, lime and melon notes.
- 401 SAUVIGNON BLANC SOUTHERN DAWN 2019  
125 glass: £5 175 glass: £6.80  
250 glass: £9.40 75cl bottle: £27  
New Zealand, Marlborough. Very crisp, zippy, fresh. Typical NZ style.
- 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.
- 403 LA COUR DES DAMES SAUVIGNON 2018 £27  
Pays d'Oc, France. Fresh flavours, gooseberry, passion fruit and wild strawberries. Fresh and well rounded.
- 404 LEVERET ESTATE HAWKES BAY RESERVE CHARDONNAY 2014 £34  
Hawkes bay and one of NZ's top chardonnay producers. Strong fruit flavours of guava, pineapple complimented by vanilla and nutty oak.
- 406 PIERRE PLANTEE PICPOUL DE PINET 2018 £30  
Picpoul de Pinet, France. A perfect example of the grape, bone dry with a mineral twang and floral aroma.
- 408 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.
- 410 M. CHAPOUTIER IGP ARDECHE DOMAINE DES GRANGES DE MIRABEL VIOGNIER 2016 £38  
Languedoc, France. Bold, full bodied with ripe peach and pear.
- 413 GREYWACKE SAUVIGNON BLANC 2018 £50  
Made by Kevin Judd, the inspired maker of Cloudy Bay in its stupendous early years, going it alone in New Zealand, Marlborough. Very dry, intense.
- 421 DOMAINE CHANSON CHABLIS 2016 £52  
Northern Burgundy, France. Steely crisp, intense green fruit acidity, firm mineral backbone. Great stuff!

## ANGEL SELECTED REDS

- 500 SHIRAZ TOOMA RIVER 2018  
125 glass: £4.60 175 glass: £6.20  
250 glass: £8.40 75cl bottle: £25  
South Australia. An Aussie shiraz with a rich red and blackberry nose, juicy dark fruit and approachable tannins.
- 501 MALBEC BENJAMIN 2018  
125 glass: £5 175 glass: £6.80  
250 glass: £9.40 75cl bottle: £27  
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: £6 175 glass: £9  
250 glass: £12 7cl bottle: £36  
Washington State, USA. Precise and expressive, with black cherry, tobacco and spice flavors. Very good winemaking.
- 504 LODEZ PINOT NOIR 2018 £26  
Languedoc, France. A fun French Pinot. Lots of fruit, light easy drinking. Not easy to find decent Pinot at this price point!
- 506 BARON PHILIPPE DE ROTHSCHILD CABERNET SAUVIGNON PAYS D'OC 2016 £30  
Bordeaux, France. Beautiful full bodied and firm cabernet sauvignon from the Pays d'Oc by Baron Philippe de Rothschild.
- 511 DOMAINE DE LAMBISQUE COTES DU RHONE 2016 £34  
Cotes du Rhone, France. Black and red fruit, medium in body with good acidity and tannins. Evidence of oak, slight pepper.
- 512 M. CHAPOUTIER DOMAINE DE BILA-HAUT LES VIGNES DE BILA-HAUT ROUGE 2017 £34  
Cotes du Roussillon, France. A big, meaty unfiltered red. Think cigar box, cassis and leather. Smooth finish.
- 516 CHATEAU CISSAC HAUT MEDOC 2014 £38  
517 MAGNUM 2010 £78  
Bordeaux, France. Textbook Médoc, Juicy black fruit, firm tannins.
- 522 BODEGAS RODA SELA 2015 £44  
Victoria, Australia. Blend of Shiraz, Marsanne, Viognier and Mourvedre. Aged for 21 months in 100% French oak barriques. Intense perfume of red fruits, floral notes and spices.

## 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!
- 602 COLUMBIA WINERY CHARDONNAY 2016 £40  
Washington State, USA. Pear, apple and tropical fruits. Well balanced with a pinch of oak, a very fine wine.
- 607 TRIMBACH PINOT GRIS ALSACE RESERVE 2016 £48  
Alsace pinot gris is quite full. This too has gorgeous fruitiness and balance. Trimbach is a legendary grower and this is their top cuvée of this grape.
- 608 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.

## RESERVE REDS

- 702 FLEURIE 2017 (LA BONNE DAME JEAN TETE) £42  
Burgundy, France. Elegant, soft and supple with gorgeous fruit flavours.
- 703 CHATEAU ARGADENS BORDEAUX SUPERIEUR 2014 £38  
704 MAGNUM 2014 £72  
A very fine, modern Bordeaux blend. Concentrated fruit, fine tannins, great balance.
- 707 PAGO DE LAS CAPELLANES 2016 £46  
Burgos, N Spain. Full body, rioja style but more dark fruits and spices than oak flavour.
- 708 KILIKANOON KILLERMANS RUN CABERNET SAUVIGNON 2015 £46  
South Australia, velvety and refined. Not a punchy cabernet, good structure, polished tannins.
- 712 GIGONDAS DOMAINE BRUSSET 2016 £52  
Rhône, decent wine making, everything you would expect from the appellation. Deep crimson, rich, spicy.
- 713 ENTITY SHIRAZ 2012/14 (DUVAL) £52  
Sophisticated Adelaide Hills red with a ripe aromatic character. Vibrant Oz at its best.
- 714 CORNAS CHAMPÉLROSE 2013 (COURBIS) £54  
Smooth modern syrah (shiraz) from the Northern Rhône, deep flavoured top cuvée from esteemed Courbis bros.

