

Chickpea, wild garlic and spinach soup		£6
Breaded goujons of lemon sole, curry mayonnaise		£8
Steamed Wye Valley asparagus, hollandaise sauce		£12
'Bang Bang' smoked chicken and spiced peanut salad		£9
Black Mountain smoked salmon, capers, shallots		£11
Hand-picked Cornish crab with lemon mayo, crab toasts, salad leaves**		£14
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Mussels - Thai green curry or marinières**	400g:	£11
	700g with chips:	£17
Scallops, grilled in the shell, chilli and garlic butter**	Three:	£12.50
	Five:	£21
†Baked caramelised shallot and goat's cheese tart; side salad		£11
Glass noodle, radish and pistachio salad, wasabi dressing With either grilled tiger prawns, seared tuna, chicken breast or deep-fried tofu		£13
†Beetroot, squash and green lentil Wellington, mint and walnut pesto		£14
†Butternut squash laksa (Thai-spiced coconut broth with noodles)		£14
†Pappadelle with spring vegetables		£14
†Wye Valley asparagus and morel risotto; a side salad		£18
Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips		£18
Tamarind, chilli, ginger and coriander chicken, lentil, tomato, watermelon and cauliflower couscous		£20
Saddle of rabbit, roast with pancetta, boulangère potatoes, pickled baby vegetables		£20
Whole baked seabass, roasted fennel, mussels, beurre blanc sauce		£20
Korean-glazed woodland pork belly, prawns, pak choi, sticky coconut rice		£20
Roast loin of lamb, lamb scrumpet, wild garlic, potato mousseline		£21
Dry-aged Welsh beef ribeye on the bone 450g, char-grilled; chips, onion rings, béarnaise		£29
Dry-aged Welsh prime-cut beef fillet 225g, 'au poivre'; chips		£30
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, soused clams and seashore vegetables, sliced tuna, fritto misto, crab toast, curry mayo dip** Main dish for 2, or as a starter for 3 or 4		£58

Side Orders

Chips	£4
Mixed leaf salad	£4
New potatoes, minted butter	£4
Roast sweet potatoes, field mushrooms	£4
Buttered spring greens	£4
Pak choi and spiced lentils	£4

ANGEL MENU

Chickpea, wild garlic and spinach soup

Hot-smoked salmon, beetroot and quail's egg salad,
horseradish crème fraîche

Crostini of roasted aubergine,
babaganoush, Buratta

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Saddle of rabbit, roast with pancetta,
risotto bolognaise, spinach, char-grilled spring onion

Fillet of cod, pak choi, lentils, lime

Char-grilled Vegas Strip steak, sweet potato wedges,
herb-roast field mushrooms, garlic jus

(vegetarian alternatives marked †)

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Rhubarb, ginger and custard tart,
rhubarb ripple ice cream

Sticky toffee pudding, caramel sauce,
vanilla ice cream

Café gourmand; cappuccino, espresso
or latte plus three small desserts

Three courses £32

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

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



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

**Subject to availability