

Salads

Beetroot, blood orange and cranberry salad	£9
Winter salad of apple, celery, chicory, walnuts, Blue cheese dressing	£10
Add deep-fried tofu, grilled chicken breast, king prawns or seared tuna	+£4

Seafood

Pappardelle with scallops and basil pesto	£15
Mussels; Thai green curry, or marinières 700g with chips:	£18
Deep-fried, beer-battered haddock, minted pea purée, tartar sauce, chips	£19
Char-grilled cod steak, parsley mash, cockle, leek and bacon butter sauce	£20
Scallops (5), grilled in the shell, chilli and garlic butter	£21
Fillet of gilt-head bream, broccoli, potatoes, spiced crab dressing	£21
Char-grilled halibut on the bone, agretti, béarnaise sauce	£24

Side Orders

Chips	£4
Mixed leaf salad	£4
New potatoes, minted butter	£4
Rocket salad with Parmesan	£4
Cauliflower cheese	£4
Quinoa, squash, kale, sour cherry, toasted sunflower seeds	£4
Honey-roast parsnips and carrots	£4
Millionaire fries	£5

Vegetarian

Quinoa, squash, kale, sour cherry, toasted sunflower seeds	£10
Baked caramelised shallot and goat's cheese tart; side salad	£12
Butternut squash and aubergine Panang curry, coconut rice, shredded carrot sambal	£15
Risotto of fennel, lemon and sage; side salad	£15
Spiced lentil burger in a bun; onion, tomato, dill pickle, vegan cheese; chips	£15

Meat

Grilled gammon, seared pineapple, fried egg, chips	£15
Truffled Llanarth pheasant, bacon and leek pie Add chips	£15 +£2
Tom Hixson beefburger, seeded bun; onion, tomato, dill pickle, bacon, Monterey Jack cheese, burger sauce and chips Add an egg	£16 +£1
Grilled breast of chicken, cannellini bean and chorizo stew with harissa, yoghurt	£20
Braised ox cheek, colcannon mash	£20
Korean-glazed woodland pork belly, prawns, pak choi, coconut rice	£21
Roast haunch of venison, sweet potato fondant, sprouts, chestnuts	£22
Dry-aged Welsh beef ribeye on the bone 450g, chips, onion rings, béarnaise sauce	£31
Dry-aged Welsh prime-cut beef fillet 225g, 'au poivre'; chips	£32

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

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

DINNER

ANGEL MENU

Pheasant agnolotti,
wild mushrooms, Parmesan

Sautéed mackerel fillet, pickled rhubarb,
fennel and radish coleslaw

Cauliflower soup,
Welsh rarebit

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Char-grilled cod steak, parsley mash, cockle,
leek and bacon butter sauce

Roast haunch of venison,
sweet potato fondant, sprouts, chestnuts

Grilled breast of chicken, cannellini bean
and chorizo stew with harissa, yoghurt

*Vegetarian options on opposite page

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Lemon tart, marshmallow,
Chantilly cream

Blood orange steamed sponge pudding,
marmalade custard

Café Gourmand - cappuccino, latte
or espresso
plus three small desserts

Three courses £32

To Start

Cauliflower soup, Welsh rarebit £7

Breaded goujons of lemon sole,
curry mayonnaise £9

Pheasant agnolotti, wild mushrooms, Parmesan £9

Sautéed mackerel fillet, pickled rhubarb,
fennel and radish slaw £9

Mussels - Thai green curry or marinières 400g £12

Black Mountain smoked salmon, capers, shallot £12

Scallops (3), grilled in the shell,
chilli and garlic butter £13

Hand-picked cornish crab, lemon mayo,
crab toasts, salad leaves £14

To Share

Seafood Platter - mussels, king prawns, smoked salmon,
seared scallops, smoked mackerel rilette,
deep-fried oysters, seared tuna, fritto misto,
padron peppers, crab mayo and toasts,
Asian prawn, chilli and ginger salad,
curry mayo, lemon mayo,, Thai dip

Main dish for two,
or a starter for three to five £60