

Creamed onion and cider soup, Welsh rarebit scone		£6
Breaded goujons of lemon sole, curry mayonnaise		£8
Beetroot, fennel and Feta salad, blood orange dressing		£9
'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 and aubergine Panang curry, coconut rice, shredded carrot sambal		£14
†Linguine with pesto, broccoli and chilli		£14
†Leek and wild mushroom risotto; a side salad		£14
Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips		£18
Barbecued lamb shoulder, crushed butterbeans, rose harissa, kale		£20
Whole baked seabass, roasted fennel, mussels, beurre blanc sauce		£20
Char-grilled quail, roast butternut squash, little gem lettuce salad		£20
Korean-glazed woodland pork belly, prawns, pac choi, sticky coconut rice		£20
Roast loin of venison, green turnip tops, blue cheese gnocchi		£21
Roast fillet of cod, crab and leek risotto		£22
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, soured 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 carrots and squash	£4
Bombay potatoes	£4
Cauliflower cheese	£4

ANGEL MENU

Creamed onion and cider soup,
Welsh rarebit scone

Shrimp and glass noodle salad,
wasabi and tofu dressing

Wild mushrooms on toasted sourdough,
poached egg

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Braised ox cheek, browned onion mash,
beef fat roast carrots, herb crumb

Fillet of cod, mussels,
Bombay potato and cauliflower

Roast chicken 'pot-au-feu',
herb dumplings

(vegetarian alternatives marked †)

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Vanilla pannacotta, blood orange

Rhubarb and apple crumble, custard

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