

Thai-spiced pumpkin and coconut soup		£6
Breaded goujons of lemon sole, curry mayonnaise		£8
Mixed beetroot salad, deep-fried Camembert, watercress		£9
Chicken liver parfait, onion marmalade		£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: 700g with chips:	£11 £17
Scallops, grilled in the shell, hazelnut and parsley butter**	Three: Five:	£12.50 £21
†Baked caramelised shallot and goat's cheese tart; side salad		£11
Winter salad of apple, celery, chicory, walnuts, Blue cheese 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
†Champagne and truffle risotto; a side salad		£18
Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips		£18
Barbecued lamb shoulder, crushed butterbeans, rose harissa, kale		£20
Seared tuna steak, peperonata, gnocchi		£20
Korean-glazed woodland pork belly, prawns, pac choi, sticky coconut rice		£20
Confit duck leg, sprouts, kale and bacon, fondant potato, red wine jus with prunes		£20
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
Buttered kale	£4
Roast beetroot, horseradish cream	£4
Cauliflower cheese	£4

ANGEL MENU

Thai-spiced pumpkin
and coconut soup

Chicken, bacon
and black pudding terrine

Sautéed mackerel fillet,
fennel salad

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Herb-roast leg of rabbit,
polenta, spinach, bolognese sauce

Cod fillet, braised octopus,
padron peppers, garlic mash

Barbecued lamb shoulder,
crushed butterbeans, rose harissa, kale

(vegetarian alternatives marked †)

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Chocolate orange profiteroles,
marmalade ice cream, hot chocolate sauce

Caramelised rice pudding,
apple and blackberry compôte

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