

Jerusalem artichoke 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
-		
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
†Champagne and truffle risotto; a side salad		£18
Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips		£18
Turkey ballotine, mousseline potato, sprout tops, roast carrots, turkey jus		£21
Seared tuna steak, peperonata, gnocchi		£20
Korean-glazed woodland pork belly, prawns, pac choi, sticky coconut rice		£20
Roast fillet of cod, crab, clam and potato chowder		£21
Roast loin of venison, parmentier potato, sprout tops and girolles		£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, 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
Creamed sprouts, bacon, chestnuts	£4
Honey roast carrots and parsnips	£4

# ANGEL MENU

Jerusalem artichoke soup

Sautéed chicken livers,  
whisky cream sauce, brioche

Smoked salmon terrine,  
avocado, cucumber salad

-

Confit duck leg, sprouts, kale and bacon,  
fondant potato, red wine jus with prunes

Honey and mustard-glazed ham hock,  
roast potatoes, tender stem broccoli, parsley sauce

Seared tuna steak, peperonata, gnocchi

(Vegetarian options marked †)

-

Angel Christmas pudding,  
cognac sauce

Upside-down pear and ginger cake,  
dark chocolate ice-cream

Cropwell Bishop Stilton,  
oatmeal biscuits, port jelly

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](http://www.allergeninfo.uk/angel)

\*\*Subject to availability