

Smoked sweetcorn and coconut soup, with chilli and avocado		£6
Breaded goujons of lemon sole, curry mayonnaise		£8
Mushroom parfait, port jelly glaze, toasted sour dough, pickled mushroom		£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
Hand-dived scallops, grilled in the shell, chilli and garlic butter	Three:	£12.50
	Five:	£21
Half or whole 600g lobster, garlic butter, chips (or new potatoes)	Half:	£22
	Whole:	£35
†Baked caramelised shallot and goat's cheese tart; side salad		£11
Tofu and quinoa teriyaki salad with padron pepper, carrot, beetroot, cucumber, spring onion, chilli. With prawns, tuna or chicken breast		£14
†Curry-spiced roast cauliflower steak, chickpeas and coriander		£14
†Butternut squash and aubergine Panang curry, coconut rice, shredded carrot sambal		£14
†Cougette and Gorgonzola risotto; side salad		£14
Linguine, smoked salmon, fennel, cream sauce		£15
Deep-fried beer-battered haddock, minted pea purée, tartar sauce, chips		£19
Tamarind, chilli, ginger and coriander chicken, lentil, tomato, watermelon and cauliflower couscous		£20
Korean-glazed woodland pork belly, prawns, pak choi, sticky coconut rice		£20
Roast new season grouse, game chips, cabbage and bacon		£24
Grilled halibut steak (on the bone), new potatoes, béarnaise sauce		£24
Half or whole 600g lobster, garlic butter, chips (or new potatoes)		£22/£35
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, king prawns with garlic butter, smoked salmon, deep-fried oysters, smoked avocado, seared hand-dived scallops, mackerel rillettes, 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
Add a whole 600g lobster, garlic butter		+£30
Mixed shellfish for two - whole 600g lobster, spider crab claws, king prawns, seared hand-dived scallops, chips		£65
Ultimate platter - combine the seafood platter and mixed shellfish platter		£110

Side Orders

Chips	£4	Mixed leaf salad	£4
New potatoes, minted butter	£4	Roast butternut squash, quinoa	
Buttered cabbage	£4	and pomegranate, harissa	£4

ANGEL MENU

Smoked sweetcorn and coconut soup,
with chilli and avocado

Devilled mackerel, mackerel rillettes,
kachumber salad

Plum tomato galette, basil dressing

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Sautéed fillets of lemon sole, potato gnocchi, girolles,
spinach, chive butter sauce

Chargrilled breast of chicken, cabbage,
ragù of borlotti beans, globe artichoke, cotechino

Oriental ham hock hot-pot
with noodles and pak choi

(vegetarian options marked †)

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Crème brûlée, blackberries and figs

Prosecco and sloe gin jelly, 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