

To Start

| | |
|--|----|
| Angel Bakery bread, carta di musica, olives, butter per person: | £4 |
| Chickpea, wild garlic and spinach soup | £6 |

Salads

| | |
|--|-----|
| Glass noodle, radish and pistachio salad, wasabi dressing | £9 |
| Tofu and quinoa teriyaki salad, padron pepper, carrot, beetroot, cucumber, spring onion, chilli | £10 |
| With deep-fried tofu | +£2 |
| With grilled chicken breast, tiger prawns or seared tuna | +£4 |

Vegetarian

| | |
|---|-----|
| Baked caramelised shallot and goat's cheese tart, side salad | £11 |
| Spiced lentil burger in a bun; onion, tomato, dill pickle, vegan cheese; chips | £14 |
| Butternut squash laksa (Thai-spiced coconut broth with noodles) | £14 |
| Vegan beetroot, squash and green lentil Wellington, mint and walnut pesto | £14 |
| Pappadelle with spring vegetables | £14 |
| Wye valley asparagus and morel risotto; a side salad | £18 |

To Share

| | |
|---|-----|
| The Foxhunter sharing board of Spanish items; cured meats, Manchego cheese, marcona almonds, guindilla peppers, olives | £15 |
| 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 |

Sandwiches

| | |
|--|-------|
| Mature Cheddar cheese, chilli relish or red onion jam and wild rocket | £5 |
| Home-cooked ham, tomato and grain mustard | £5.50 |
| Hand-picked Cornish crab, lemon mayo; in granary bread with salad | £13 |
| Steak sandwich, in toasted ciabatta; onion and mustard mayo, dill pickle, chips | £15 |

Seafood

| | | | |
|---|-----|------------------|--------|
| Mussels; Thai green curry, or marinieres** 400g: | £11 | 700g with chips: | £17 |
| Deep-fried, beer-battered haddock, minted pea purée, tartar sauce, chips | £18 | | |
| Korean-glazed woodland pork belly, prawns, pak choi, sticky coconut rice | £20 | | |
| Whole baked seabass, roasted fennel, mussels, beurre blanc | £20 | | |
| Scallops, grilled in the shell, chilli and garlic butter** | | Three: | £12.50 |
| | | Five: | £21 |

Meat

| | |
|--|------------|
| Chinese five-spice duck and black bean pie Add chips | £14 £2 |
| Grilled gammon, seared pineapple, fried egg, chips | £14 |
| Char-grilled steak with chips, zhug or garlic butter Add an egg | £15 +£1 |
| Tom Hixson beefburger in a seeded bun; onion, tomato, dill pickle, bacon, Monterey Jack cheese, burger sauce and chips Add an egg | £15 +£1 |
| Roast loin of lamb, lamb scrumpet, wild garlic and potato mousseline | £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 |

Side Orders

| | | | |
|-----------------------------|----|---------------------------------------|----|
| Chips | £4 | Mixed leaf salad | £4 |
| New potatoes, minted butter | £4 | Roast sweet potatoes, field mushrooms | £4 |
| Buttered spring greens | £4 | Pak choi and spiced lentils | £4 |

ANGEL MENU

Chickpea, wild garlic and spinach soup

Hot-smoked salmon, beetroot and quail's egg salad,
horseradish crème fraîche

Crostini of roasted aubergine,
babaganoush, Buratta

-

Saddle of rabbit, roast with pancetta,
risotto bolognaise, spinach, char-grilled spring onion

Fillet of cod, pak choi, lentils, lime

Char-grilled Vegas Strip steak, sweet potato wedges,
herb-roast field mushrooms, garlic jus

(vegetarian alternatives on opposite page)

-

Rhubarb, ginger and custard tart,
rhubarb ripple ice cream

Sticky toffee pudding, caramel sauce,
vanilla ice 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

**Subject to availability