

## To Start

Angel Bakery bread, carta di musica, olives, butter  
per person: £4

Creamed onion and cider soup,  
Welsh rarebit scone £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 and aubergine Panang curry,  
coconut rice, shredded carrot sambal £14

Beetroot, squash and green lentil Wellington,  
mint and walnut pesto £14

Linguine with pesto, broccoli and chilli £14

Leek and wild mushroom risotto; a side salad £14

## 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,  
pac 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

Llanarth pheasant, smoked bacon and leek pie £12.50  
Add chips £2

Grilled gammon, seared pineapple,  
fried egg, chips £14

Char-grilled steak with chips, zhug or garlic butter £15  
Add an egg +£1

Tom Hixson beefburger in a seeded bun; onion,  
tomato, dill pickle, bacon, Monterey Jack cheese,  
burger sauce and chips £15  
Add an egg +£1

Barbecued lamb shoulder, crushed butterbeans,  
rose harissa, kale £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

## 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 on opposite page)

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

\*\*Subject to availability