

## To Start

Angel Bakery bread, carta di musica, olives, butter per person:	£4
Thai-spiced pumpkin and coconut soup	£6

## Salads

Winter salad of apple, celery, chicory, walnuts, blue cheese 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
Champagne and truffle 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 marinières** 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
Scallops, grilled in the shell, hazelnut and parsley butter** Three: £12.50 Five: £21	

## Meat

Llanarth pheasant, smoked bacon and leek pie Add chips	£12.50 £2
Grilled gammon, seared pineapple, fried hen's egg, chips	£14
Char-grilled steak with chips, zhug or garlic butter Add an egg	£15 +£1
Tom Hixson beefburger in a brioche bun; onion, tomato, dill pickle, bacon, Monterey Jack cheese, burger sauce and chips Add an egg	£15 +£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 beetroot, horseradish cream	£4
Buttered kale	£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 on opposite page)

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

\*\*Subject to availability