To Start		Sandwiches	
Angel Bakery bread, carta di musica, olives, butter per person:	r £4	Mature Cheddar cheese, chilli relish or red onion jam and wild rocket	£5
Jerusalem artichoke soup	£6	Home-cooked ham, tomato and grain mustard	£5.50
Salods		Toasted sandwich of sliced local turkey, pancetta, Brie, cranberry and chips	£12
Winter salad of apple, celery, chicory, walnuts, blue cheese dressing	£9	Hand-picked Cornish crab, lemon mayo; in granary bread with salad	£13
Tofu and quinoa teriyaki salad, padron pepper, cal beetroot, cucumber, spring onion, chilli	rrot, £10		
With deep-fried tofu	+£2		
With grilled chicken breast, tiger prawns or seared tuna	+£4	Seafood  Mussels; Thai green curry, or marinières**  400g: £11 700g with chips	s: £17
Vegetarian		Deep-fried, beer-battered haddock, minted pea purée, tartar sauce, chips	£18
Baked caramelised shallot and goat's cheese tart, side salad	£II	Korean-glazed woodland pork belly, prawns, pac choi, sticky coconut rice	£20
Spiced lentil burger in a bun; onion, tomato, dill pickle, vegan cheese; chips	£14	Scallops, grilled in the shell, hazelnut and parsley Three: Five:	butter** £12.50 £21
Butternut squash and aubergine Panang curry, coconut rice, shredded carrot sambal	£14	rive.	£Z1
Beetroot, squash and green lentil Wellington, mint and walnut pesto	£14	Meat	
Champagne and truffle risotto; a side salad	£18	Llanarth pheasant, smoked bacon and leek pie Add chips	£12.50
To Share		Grilled gammon, seared pineapple, fried hen's egg, chips	£14
The Foxhunter sharing board of Spanish items; cured meats, Manchego cheese, marcona almonds, guindilla peppers, olives £15		Char-grilled steak with chips, zhug or garlic butte Add an egg	r £15 +£1
Baked Camembert, toasted ficelle, endive salad		Tom Hixson beefburger in a brioche bun; onion, tomato, dill pickle, bacon, Monterey Jack burger sauce and chips	£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		Add an egg  Roast turkey ballotine, mousseline potato, sprout tops, roast carrots, turkey jus	+£1 £19
		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
Chim.	Side	Orders Minad last colod	

£4

£4

Mixed leaf salad

Creamed sprouts, bacon,

chestnuts

£4

£4

Chips New potatoes, minted butter

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 on opposite page)

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

\*\*Subject to availability