

## To Start

Angel Bakery bread, carta di musica, olives, butter per person:	£4
Smoked sweetcorn and coconut soup, with chilli and avocado	£6

## Salads

Tofu and quinoa teriyaki salad, padron pepper, carrot, beetroot, cucumber, spring onion, chilli	£10
Heritage tomato, watermelon and spring onion salad, ginger and soy dressing	£9
Lentil, tomato and pomegranate salad with cauliflower couscous	£9
With deep-fried tofu	+£2
With grilled chicken breast, king prawns or seared tuna	+£4

## Vegetarian

Crostini of roasted aubergine, babaganoush and buratta	£9
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
Curry-spiced roast cauliflower steak, chickpeas and coriander	£14
Courgette and Gorgonzola risotto; side salad	£14

## Meat

Grilled gammon, seared pineapple, fried egg, chips	£14
Char-grilled skirt steak, sweet potato wedges, herb-roast field mushrooms, garlic jus 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
Oriental ham hock hot-pot with noodles and pak choi	£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

## Sandwiches

Mature Cheddar cheese, chilli relish or red onion jam	£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

## To Share

The Foxhunter board of Spanish items; cured meats, olives, Manchego cheese, marcona almonds, guindilla peppers	£15
Seafood Platter - mussels, king prawns with garlic butter, smoked salmon, deep-fried oysters, smoked avocado, seared hand-dived scallops, mackerel rilette, crab toast, Asian prawns, chilli and ginger salad, sliced tuna, soused clams and seashore vegetables, fritto misto, crab toast, curry mayo Main dish for 2, or as a starter for 3 or 4 Add a whole 600g lobster, garlic butter	£58 +£30
Mixed shellfish for two - whole 600g lobster, spider crab claws, seared hand-dived scallops, king prawns, chips	£65
Ultimate platter - combine the seafood platter and mixed shellfish platter	£110

## Seafood

Angel fish pie Add green beans	£12 +£2
Linguine, smoked salmon, fennel, cream sauce	£15
Mussels; Thai green curry, or marinieres 400g: £11      700g with chips: £17	
Deep-fried, beer-battered haddock, minted pea purée, tartar sauce, chips	£19
Korean-glazed woodland pork belly, prawns, pak choi, sticky coconut rice	£20
Grilled halibut steak (on the bone), new potatoes, béarnaise sauce	£24
Scallops, grilled in the shell, chilli and garlic butter Three: £12.50      Five: £21	

## Side Orders

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

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Crème brûlée, blackberries and figs

Apple and damson pie,  
damson crumble ice cream

Café gourmand; cappuccino, espresso  
or latte plus three small desserts

Two courses £26

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)