

Vegetarian & Vegan

Angel Bakery bread, carta di musica, olives, butter or olive oil (vegan)	per person:	£4
Chickpea, wild garlic and spinach soup (vegan)		£6
Crostini of roasted aubergine, babaganoush, Buratta (vegan without Buratta)		£9
Steamed Wye Valley asparagus, hollandaise sauce		£12
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Mature Cheddar cheese, chilli relish or red onion jam and wild rocket (vegan Cheddar available)		£5
Glass noodle, radish and pistachio salad, wasabi dressing (vegan) Add deep-fried tofu (vegan)		£9 +£2
Tofu and quinoa teriyaki salad, padron pepper, carrot, beetroot, cucumber, spring onion, chilli (vegan)		£10
Baked caramelised shallot and goat's cheese tart, side salad		£11
Spiced lentil burger in a bun; onion, tomato, dill pickle, vegan cheese; chips (vegan)		£14
Beetroot, squash and green lentil Wellington, mint and walnut pesto (vegan)		£14
Pappadelle with spring vegetables		£14
Butternut squash laksa (Thai-spiced coconut broth with noodles) (vegan)		£14
Wye Valley asparagus and morel risotto; a side salad (vegan)		£18

Side Orders

Chips (vegan)	£4	New potatoes, minted butter	
Mixed leaf salad (vegan)	£4	or olive oil (vegan)	£4
Roast sweet potatoes, field mushrooms (vegan)	£4	Buttered spring greens (vegan without butter)	£4
Pak choi and spiced lentils (vegan)	£4	Millionaire fries (truffle oil and Parmesan)	£5

pudding

Sticky toffee pudding, caramel sauce, vanilla ice cream	£7	Angel ice cream: marmalade, vanilla dark chocolate, rhubarb ripple	
Char-grilled pineapple, pomegranate, finger lime caviar (vegan)	£7	Vegan ice cream: vanilla, chocolate, strawberry	
Chocolate and raspberry fondant, raspberry sorbet	£7	Sorbet (vegan): raspberry, passionfruit, coconut	
Rhubarb, ginger and custard tart, rhubarb ripple ice cream	£7	one scoop: £2.50	
Banana, chocolate, peanut butter sundae	£7	three scoops: £6	

Coffee Tea

Warm orange and chocolate chip sponge, vanilla ice cream (vegan)	£7	Espresso	£3
Salad of fresh seasonal fruits (vegan)	£7	Cafetière coffee, double espresso, caffè latte, cappuccino, hot chocolate	£3.50
Café Gourmand - cappuccino, latte or espresso plus three small desserts	£9	Chamomile flowers, lemon verbena, bliss, lemongrass and turmeric	£3.50
		Matcha latte (made with oat milk)	£4.50

Dairy free milk alternatives available