

Vegetarian & Vegan

Angel Bakery bread, carta di musica, olives, butter or olive oil (vegan)	per person: £4
Jerusalem artichoke soup	£6
Mixed beetroot salad, deep-fried Camembert, watercress	£9
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Mature Cheddar cheese, chilli relish or red onion jam and wild rocket (vegan Cheddar available)	£5
Winter salad of apple, celery, chicory, walnuts, dijon mustard 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
Butternut squash and aubergine Panang curry, coconut rice, carrot sambal (vegan)	£14
Champagne and truffle risotto; a side salad	£18

Side Orders

Chips (vegan)	£4	New potatoes, minted butter	
Mixed leaf salad (vegan)	£4	or olive oil (vegan)	£4
Honey roast carrots and parsnips	£4	Creamed sprouts, chestnuts	£4

Pudding

Home-made mince pie	£2	Angel ice cream: vanilla, malted milk, dark chocolate,	
Angel Christmas pudding, cognac sauce	£7	Vegan ice cream: vanilla, chocolate	
Upside-down pear and ginger cake, dark chocolate ice-cream	£7	Sorbet (vegan): passionfruit, coconut	
Baileys and coffee cheesecake, malted milk ice cream	£7	one scoop: £2.50	
Pineapple carpaccio, coconut sorbet (vegan)	£7	three scoops: £6	
Clementine and cranberry steamed sponge, custard	£7		
Warm orange and chocolate chip sponge, vanilla ice cream (vegan)	£7		
Salad of fresh seasonal fruits (vegan)	£7		
Café Gourmand - cappuccino, latte or espresso plus three small desserts	£9		

Coffee

Espresso	£3
Cafetière coffee, double espresso, caffè latte, cappuccino, hot chocolate	£3.50

Tea

Chamomile flowers, lemon verbena, bliss, lemongrass and turmeric	£3.50
Matcha latte (made with oat milk)	£4.50

Dairy free milk alternatives available - please ask!