

Everything on our menus is 'fait maison' - made in-house, from scratch by our dedicated team of chefs



APERITIF

CHAMPAGNE BILLECART-SALMON BRUT NV
125 glass: £20
Bottle: £100

A refined and elegant Champagne with delicate bubbles, notes of fresh apple, pear, and brioche, with a crisp, refreshing finish.

LANGLOIS-CHATEAU 'L'EXTRA' CREMANT DE LOIRE NV
125 glass: £12
Bottle: £60

Loire, France. By Bollinger's Loire estate, this sparkling shows crisp orchard fruit, brioche, mineral finesse with Champagne-like elegance.

PROSECCO BELLINO D.O.C NV 125 glass: £8
Bottle: £40

North East Italy. A well balanced prosecco with a lovely, fruity nose and persistent fine bubbles.

SNACKS

Kalamata and jumbo Chalkidiki olives^{GF,V+} £6
Brindisa salted Marcona almonds^{GF,V+} £7
Salt and pepper squid, lemon mayo £8
Mediterranean-style tiger prawns £8
Prosciutto di San Daniele^{GF} £8
Sticky hoisin pork belly, sesame £8

SANDWICHES. WRAPS. EGGS

Home-roasted ham and piccalilli* £10
Mature Cheddar cheese, onion jam, rocket^{V*} £10
Mediterranean-style tiger prawns, avocado, heritage tomato and green goddess tacos £14
Smoked salmon, prawns, avocado, red onion, watercress and cocktail sauce* £16
Fish finger (plaice goujon), little gem, pea shoots, tartare sauce and ketchup on bloomer £16
Hand-picked Cornish crab, lemon mayo* £20
Eggs Royale or Benedict £14
poached eggs with smoked salmon or home-cooked ham on an Angel Bakery English muffin with hollandaise sauce
Eggs Florentine £12
poached eggs and spinach on an Angel Bakery English muffin with hollandaise sauce
Californian Eggs £18
poached eggs, smoked salmon and avocado on van Angel Bakery English muffin with hollandaise sauce

*Available on white, granary, sourdough or gluten free bread

TO START

Angel Bakery bread^{V+} and butter with muhammara dip^{GF,V} (per person) £5
Celeriac and apple soup, sage pesto^{GFV} and Angel Bakery focaccia^V £10
Twice-baked goat's cheese soufflé, thyme cream sauce^V £12
Fennel salami, rocket and raddichio, anchovy dressing^{GF} £14
Whipped ricotta and roasted courgette on Angel Bakery toasted sourdough; hot honey and pickles £14
Butternut squash and feta risotto, walnuts and sage^{GFV} £14
Breaded goujons of plaice, Thai mayonnaise £14
Angel prawn cocktail^{GF} £14
Angel seafood starter; Cornish crab, Marie-Rose prawns, Black Mountain smoked salmon, bread and butter £26
Prosciutto di San Daniele, figs, rocket and a honey balsamic dressing^{GF} £16
Black Mountain smoked salmon, capers and shallots, brown bread and butter £18
Cornish crab, toasted sourdough, celeriac rémoulade £20
Scallops (3), grilled in the shell; oriental dressing or chilli and garlic butter £20

SALAD

Angel superfood salad; edamame beans, peas, broccoli, chick peas, hispi cabbage, red pepper, radish, golden beetroot, beans, watercress, avocado, pumpkin seeds, sesame seeds and green goddess dressing^{GFV} £16
Cæsar salad; iceberg and gem lettuce leaves, Ortiz anchovies*, Angel Bakery focaccia croutons, Parmesan, garlic and lemon mayonnaise dressing £16
*Available without Ortiz anchovies for vegetarians
Add crispy fried tofu, grilled chicken, seared tuna or Mediterranean-style tiger prawns +£6

SEAFOOD

Monkfish scampi, Goan spiced mayonnaise, chips £24
Prawn and mussel linguine, chilli and garlic butter £24
Deep fried, beer-battered cod, minted crushed peas, chips, tartare sauce £26
Mussels; Thai green curry or marinieres £18
as a main with chips^{GF} £26
Whole roasted bream, cockle and caper butter, samphire and ratte potatoes^{GF} £30
Scallops (5), grilled in the shell with oriental dressing or chilli and garlic butter £32

OYSTERS

No. 2 Porthilly rock oyster;
raw with shallot vinegar^{GF}
raw with radish, cucumber, lime^{GF}
tempura with avocado tahini
£5 one / £24 six / £46 twelve
The Angel Oyster Plate;
six oysters, two of each above £24

VEGETARIAN

Butternut squash and Feta risotto, walnuts and sage; rocket salad^{GFV} £22
Falafel burger in a seeded Angel Bakery bun, onion, tomato, lettuce, vegan tatziki and vegan spicy mayo, chips^{V+} £20
Cauliflower, chickpea and spinach Panang curry, coconut rice, shredded carrot sambal^{GF,V+} £24
Spiced squash, mushroom and quinoa nut roast, sautéed potatoes, vegetarian gravy^{V+} £22

VEGAN JUICY MARBLE

Tender plant-based thick cut fillet steak, beer-battered onion rings, chips and Oatly green peppercorn sauce^{V+} £30

MEAT

Roast chicken, mushroom and smoked bacon pie; choice of side £22
Tom Hixson beefburger, seeded bun; onion, tomato, dill pickle, bacon, Monterey Jack, burger sauce, chips £22
Add an egg +£1
Add sticky hoisin pork belly skewer +£5
Add a second burger patty +£6
Pork loin steak, pancetta and mustard lentils, cavalo nero £24
Herb-crust rump of lamb, tenderstem broccoli, shepherd's pie pithivier £30
Douglas Willis 30 day dry-aged Welsh bone in sirloin 300g, king oyster mushroom, Madeira jus; chips^{GF} £36
Douglas Willis 30 day dry-aged Welsh beef ribeye on the bone 450g; chips, onion rings* £38
Johnny Morris, Willersley Court prime-cut, dry-aged beef fillet 225g; chips, onion rings, watercress* £42

*Served with béarnaise, peppercorn sauce or red wine jus

PLATTER

Seafood platter;
smoked salmon, mussels (Thai green curry or marinieres), Mediterranean-style tiger prawns, white crab meat, oysters, chilli garlic scallops, fritto misto, brown crab toasts, prawn cocktail, tuna and avocado tartare, plaice goujons, sriracha mayonnaise, octopus carpaccio, jalapeño dressing, Thai mayonnaise, Angel Bakery bread (ideal to start for 3/4 or as a main for 2) £90

SIDES

Parmesan truffle fries^{GFV} £8
Cauliflower cheese^V £6
Rocket and Parmesan-style hard cheese^{GF,V} £6
Tenderstem broccoli^{GFV+} £6
Sautéed spinach^{GFV+} £6
King oyster mushrooms, garlic butter^{GFV} £6
Minted ratte potatoes^{GFV} £6
'Fait maison' chips^{GF,V+} £6
Béarnaise, peppercorn sauce, red wine jus £3

PUDDING

Chocolate and hazelnut panna cotta, Frangelico, praline^{GF} £10
Sticky toffee pudding, vanilla ice cream^V £10
Tiramisù for two^V £16
Roasted Yorkshire rhubarb aqua faba Pavlova; oat cream, raspberry sorbet^{V+,GF} £10
Apple tarte Tatin, clotted cream^V (20 minute bake) £10
Café Gourmand - three miniature desserts
Chocolate mousse^{V,GF}
Madeleine hearts^{V+,GF}
Rhubarb and custard^{V,GF}
served with a tea or coffee of your choice £14
Angel petits fours (two of each); Frangelico and praline chocolate cup^{V,GF} Madeleine heart^V £5

Full dessert menu available including digestifs

CHEESE



Baron Bigod and Blacksticks Blue, oat biscuits, fig chutney £15

(*V - Vegetarian) (*V+ - Vegan) (*GF - Gluten Free)
For full allergen information please go to our website, or ask for a print out.



WINES

WHITES

400 CHARDONNAY SOTHERTON NV
 125 glass: £7.50 175 glass: £10.50
 250 glass: £14.50 75cl bottle: £36

South Eastern Australia, Mouth-wateringly elegant, apple and lemon fruit overlaid with creamy, buttery notes.

401 SAUVIGNON BLANC
 SOUTHERN DAWN 2024
 125 glass: £8 175 glass: £11
 250 glass: £16 75cl bottle: £40

New Zealand, Marlborough. Very crisp, zippy, fresh. Typical NZ style.

402 PINOT GRIGIO CASTEL FIRMIAN 2024
 125 glass: £8.50 175 glass: £12
 250 glass: £17 75cl bottle: £45

NE Italy, Trentino. Full and dry. A pinot grigio with real flavour.

416 BURGUNDY SAINT VERAN 'HAUTE CUVÉE'
 2023 (RIJCKAERT F. ROUVE)
 125 glass: £12.50 175 glass: £17
 250 glass: £23 75cl bottle: £65

Burgundy, France. Aged for up to 15 months in small oak barrels, it's rich and round with gentle oak influence and a fine, succulent texture.

600 SANCERRE (HUBERT BROCHARD) 2023
 125 glass: £12.50 175 glass: £17
 250 glass: £23 Bottle: £60

Loire, France. a classic expression of Sauvignon Blanc from the famed Sancerre appellation. Pale golden color and exudes aromas of citrus, green apple.

ROSE

303 AMIE ORIGINAL ROSE 2023
 125 glass: £10 175 glass: £13
 250 glass: £19 Bottle: £47

Pays d'Oc, France. Made exclusively from grenache this rose is dry, elegant and beautifully balanced.

Please ask to see the full wine list, carefully developed to offer interest and value. There are some of the greatest winemakers including Kevin Judd (Greywacke), Pieropan, Phil Sexton (Innocent Bystander). We also have a vertical collection of Wynn's John Riddoch (one of Australia's finest).

REDS

500 SHIRAZ SOTHERTON NV
 125 glass: £7.50 175 glass: £10.50
 250 glass: £14.50 75cl bottle: £36

South Eastern Australia. Deep colour, full body and ripe red fruit. Delicious and straightforward, easy drinking style.

501 MALBEC BENJAMIN 2023
 125 glass: £8 175 glass: £11
 250 glass: £16 75cl bottle: £40

Mendoza, Argentina. A deliciously silky malbec. Bramble fruit.

502 RIOJA MONOLOGO CRIANZA 2021
 125 glass: £8.50 175 glass: £12
 250 glass: £17 75cl bottle: £45

Rioja, Spain. A very good modern day Rioja. Dark fruit, vanilla.

503 CLOS DU BOIS MERLOT 2022
 125 glass: £10 175 glass: £13
 250 glass: £19 Bottle: £47

California USA. Precise and expressive, with black cherry, toasted oak and mocha. Full bodied with silky tannins.

700 M. CHAPOUTIER 'BELLERUCHE'
 CÔTES DU RHÔNE 2024
 125 glass: £10.50 175 glass: £15
 250 glass: £21 Bottle: £52

Rhône Valley, France. Classic Rhône elegance, ripe blackberries, spice and black pepper. Smooth tannins, balanced finish.

513 CHATEAU CARONNE STE-GEMME 2019/20
 HAUT-MEDOC
 125 glass: £12.50 175 glass: £17
 250 glass: £23 75cl bottle: £65

Located in the Haut-Medoc appellation of Bordeaux, France. Firm structure with good tannin, dark fruit flavours, delicious!

SPARKLING

201 LANGLOIS-CHATEAU 'L'EXTRA'
 CREMANT DE LOIRE NV 125 glass: £12
 Bottle: £60

Loire, France. Crafted by Bollinger's Loire estate, this refined sparkling shows crisp orchard fruit, brioche, and mineral finesse with Champagne-like elegance.

LUNCH

Prix Fixe

Whipped ricotta and roasted courgettes
 on toasted sourdough with hot honey, pickles

Fennel Salami with rocket and raddichio,
 anchovy dressing

Prawn and mussel linguine
 with chilli and garlic butter

Pork loin steak with cavalo nero,
 pancetta and mustard lentils

* Choose any vegetarian main *

Starter & Main £25

Choice of any pudding
 on the a la carte menu
 + £10

