

ALL DAY MENU

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

TO START

Angel Bakery bread ^{V+} and butter with muhammara dip ^{GF,V} (per person)	£5
Wild garlic, leek and potato soup; chive crème fraîche ^{GF,V} and Angel Bakery focaccia ^V	£10
Breaded goujons of plaice, Thai mayonnaise	£14
Angel prawn cocktail ^{GF}	£14
Prosciutto di San Daniele, figs, rocket and a honey balsamic dressing ^{GF}	£16
Black Mountain smoked salmon, brown bread and butter	£18

MAINS

Cæsar salad; iceberg and gem lettuce leaves, anchovies*, herb croutons, Parmesan, garlic and lemon mayonnaise dressing	£16
*Available without anchovies for vegetarians	
Add grilled chicken, seared tuna, tiger prawns	+£6
Roast chicken, mushroom and smoked bacon pie; choice of side	£22
Risotto alla Milanese; Wye Valley asparagus, rocket salad ^{GF,V}	£22
Cauliflower, spinach and chickpea Panang curry, coconut rice, shredded carrot sambal ^{GF,V+}	£24
Deep fried, beer-battered cod, minted crushed peas, chips, tartare sauce	£26

SANDWICHES

Home-roasted ham and piccalilli*	£10
Mature Cheddar cheese, onion jam, rocket ^{V*}	£10
Fish finger (plaice goujon), little gem, pea shoots, tartare sauce and ketchup on bloomer	£14
Smoked salmon, prawns, avocado, red onion, watercress and cocktail sauce*	£16
Tom Hixson beefburger, seeded bun; onion, tomato, dill pickle, bacon, Monterey Jack, burger sauce, chips	£22
Add an egg	+£1
Add sticky 'Firecracker' pork belly skewer	+£5
Add a second burger patty	+£6
Falafel burger in a seeded Angel Bakery bun, onion, tomato, lettuce, vegan tatziki and vegan spicy mayo, chips ^{V+}	£20

PUDDING

Chocolate and hazelnut panna cotta, Frangelico, praline ^{GF}	£10
Affogato; vanilla ice cream topped with a shot of espresso ^{GF,V}	£7
Ice cream ^{V,GF} : chocolate, vanilla, honey	
Sorbet ^{V+,GF} : passionfruit, lemon, raspberry	
one scoop:	£2.50
three scoops;	£6

