



No. 2 Porthilly rock oyster;
raw with shallot vinegar^{GF} or radish, cucumber, lime^{GF} or tempura with avocado tahini

£5 one / £24 six / £46 twelve
The Angel Plate; two of each oyster above £24

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*Organic mixed chilli and garlic olives and breads from the Angel Bakery
served with spicy Feta and red pepper dip*

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Celeriac and apple soup with sage pesto and toasted focaccia^V
Black Mountain smoked salmon, crème fraîche, capers, dill dressing^{GF}

Duck liver terrine, spiced apple chutney, toasted brioche

Goat's cheese soufflé with thyme cream sauce^V

Seared scallop, lobster bisque, nori crisp^{GF}

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Roast sirloin of beef, Yorkshire pudding, duck fat roast potatoes, braised onion, gravy

Roast leg of Welsh lamb, duck fat roast potatoes, braised onion, redcurrant gravy

Fillet of wild sea bass, potato purée, clam and spring vegetable broth^{GF}

Deep fried, beer-battered cod, minted crushed peas, chips, tartare sauce

Spiced squash, mushroom and quinoa nut roast,
sautéed potatoes, vegetarian gravy^{V+}

Served with cauliflower cheese, carrot and swede mash and spring greens

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Sticky toffee pudding, toffee sauce, vanilla ice cream^V

Crème brûlée, almond sacristains^V

Belgian waffle, poached pear, hot chocolate sauce^V

Aqua faba Pavlova with grilled pineapple, pomegranate and lemon sorbet^{GF,V+}

Farmhouse cheeses, fig chutney, biscuits

Three courses £65