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.

CREMANT J LAURENS GRAIMENOUS NV
125 glass: £12
Bottle: £60

Limoux, France. Crafted by Laurens Graimenous, this refined Crémant de Limoux shows crisp orchard fruit, light brioche, and fresh mineral elegance. 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

Eggs Florentine £12
poached eggs and spinach on an Angel Bakery English muffin with hollandaise

Californian Eggs £18
poached eggs, smoked salmon and avocado on an Angel Bakery English muffin with hollandaise

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

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

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

Roasted tomatoes, whipped ricotta and basil on toasted focaccia[V] £14

Cornish fishcake, lemon and caper mayonnaise £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

SEAFOOD

Monkfish scampi, Goan spiced mayonnaise, chips £24

Smoked haddock kedgeree-style risotto, crispy seaweed[GF] £24

Deep fried, beer-battered cod, minted crushed peas, chips, tartare sauce £26

Mussels; Thai green curry or marinières £18
as a main with chips[GF] £26

Whole baked seabass, wild garlic and fennel butter, samphire and ratte potatoes[GF] £30

Scallops (5), grilled in the shell with oriental dressing or chilli and garlic butter £32

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[GF,V] £16

Cæsar salad; iceberg and gem lettuce leaves, Ortiz anchovies*, Angel Bakery focaccia croutôns, 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

VEGETARIAN

Risotto alla Milanese; Wye Valley asparagus, rocket salad[GF,V] £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

Char-grilled pork ribeye steak, spinach, mustard gravy, chips[GF] £24

Herb-crusted 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 or red wine jus*

PLATTER

Seafood platter;
smoked salmon, mussels (Thai green curry or marinières), 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[GF,V] £8
Cauliflower cheese[V] £6
Rocket and Parmesan-style hard cheese[GF,V] £6
Tenderstem broccoli[GF,V+] £6
Sautéed spinach[GF,V+] £6
King oyster mushrooms, garlic butter[GF,V] £6
Minted ratte potatoes[GF,V] £6
'Fait maison' chips[GF, V+] £6
Béarnaise, peppercorn sauce, red wine jus £3

PUDDING

Italian-style baked ricotta and hazelnut cheesecake, Frangelico caramel[V] £10

Sticky toffee pudding, vanilla ice cream[V] £10

Vanilla ice cream profiterole, hot chocolate sauce[V] £10

Cheddar Gorge strawberry aqua faba Pavlova; oat cream, strawberry sorbet, mint[V+,GF] £10

Apple tarte Tatin, clotted cream[V]
(20 minute bake) £10

Café Gourmand - three miniature desserts
Chocolate mousse[V,GF]
Honey and sea salt madeleine[V]
Strawberry aqua faba Pavlova[V+,GF]
served with a tea or coffee of your choice £14

Full dessert menu available including digestifs

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

*(*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 CHABLIS DOMAINE THIERYY MOTHE 2021
125 glass: £12.50 175 glass:£17
250 glass:£23 75cl bottle: £65
Burgundy, France. This classic Chablis shows crisp green apple, citrus, and subtle floral notes, underpinned by flinty minerality and a clean, precise finish.

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 CREMANT J LAURENS GRAIMENOUS NV
125 glass: £12 Bottle: £60
Limoux, France. Crafted by Laurens Graimenous, this refined Crémant de Limoux shows crisp orchard fruit, light brioche, and fresh mineral elegance. Champagne-like elegance.

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LUNCH

Prix Fixe

Cornish fishcake,
lemon & caper mayonnaise

Whipped ricotta, roasted tomatoes & basil
on toasted focaccia

Char-grilled pork ribeye, spinach,
mustard gravy & chips

Smoked haddock kedgeree-style risotto,
crispy seaweed

* Choose any vegetarian main *

Starter & Main £25

Choice of any pudding
on the a la carte menu