



DINNER

WINE OF THE WEEK

Massi, Bardolino Classico, Corvina, Rondinella, Italy

175ml- **£10.20** 250ml- **£13.55** Bottle -**£38**

NIBBLES

Selection of House Breads, Balsamic **£6**

Marinated Olives **£4.5**

Mixed Nuts **£4.5**

STARTERS

Spiced Carrot & Lentil Soup

Dukkah, Curry Oil, Coriander,

Warm Hobbs House Sourdough **£10** (vg/gfo)

Ham Hock & Parsley Press

Crispy Quail Egg, Herb Emulsion **£10** (gf)

Chalk Stream Farm Trout Tartare

Crispy Nori, Confit Egg Yolk **£13** (gf)

Burrata, Coppa Ham, Tomato

Ciabatta, Toasted Hazelnuts, Basil Oil **£12** (gfo/vgo)

Cornish Crab

Homemade Sourdough Crumpet,

Pickled Cucumber, Chilli **£14**

At Sign of the Angel, every dish is prepared fresh to order using high-quality, locally sourced ingredients. We take pride in supporting local farmers and producers while ensuring the freshest flavours in every bite.

If you have any allergies or dietary requirements, please don't hesitate to inform your server. We will always try our hardest to accommodate your needs to ensure a safe and enjoyable dining experience.

MAINS

Pan Seared Lamb Rump

Salsa Verde, Braised Lamb Shoulder, Potato Terrine,

Pan Jus **£29** (gf)

Cured Pork

Sautéed Cabbage, Crispy Pig Cheek Bon Bon,

Caramelised Apple Sauce **£24** (gf)

Pan Fried Market Fish

Shellfish Sauce, Mussels, Greens

£ poa (gf)

Confit Duck Leg

Braised Red Cabbage, Green Peppercorn Sauce,

Duck Fat Rosti **£26** (gf)

Wild Mushroom & Truffle Risotto

Old Winchester Cheese, Crispy Sage **£18** (gf/vgo)

Honey Parsnip, Goats Cheese Tart

Creamed Leeks, Buttered Tender stem **£19**

Beer Battered Catch Of The Day

Hand Cut Chips, Pea Puree, Tartar Sauce **£20** (gf/df)

Angel Burger

Homemade Beef Patty, House Pickles, Smoked Garlic Mayo,

Chorizo Jam, Gem, Swiss Cheese, Thick Cut Chips **£20** (gfo)

Pie of the Day

Please refer to specials **£20**

SIDES

Thick Cut Chips **£6** (gf)

Garden Salad **£6**

Crispy Garlic & Rosemary New Potatoes **£6** (gf/vg)

Chargrilled Tender Stem, Oyster Sauce,

Pickled Pink Ginger **£7** (gf/vgo)

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GF = Gluten Free, GFO = Gluten Free Option, VG = Vegan, DF = Dairy Free

Please be aware we are **card only**. A discretionary 10% service charge will be added to your bill



DESSERTS

Rubarb & Custard Tart

Poached Rhubarb, Peach & Raspberry Sorbet **£10 (gfo)**

Salted Caramel Cheesecake

Honeycomb Ice Cream **£10**

Lemon Meringue Pie

Italian Meringue & Blackcurrant Ice Cream **£9 (gfo)**

Chocolate Moelleux

Coconib, Hazelnut & Praline Ice Cream **£11 (gf)**

Sticky Toffee Apple Pudding

Vanilla Ice Cream **£10 (gf/vg)**

Cheese & Biscuits

Angel Fruit Chutney, Biscuits **£14 (gfo)**

Lacock Ice Cream & Sorbet **£8(gf)**

HOT DRINKS

Americano **£3.6**

Latte / Cappuccino / Flat White **£3.9**

Hazelnut / Caramel / Vanilla Syrup **£1**

Espresso **£2.6**

Double Espresso **£3.6**

Cafetiere **£3.1**

Hot Chocolate / Mocha **£4**

Loose Leaf Tea **£3.7**

English Breakfast

Mint

Green

Lapsang Souchong

Jasmine

Chamomile

Assam

Red Berry

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Dessert Wine

75ml 375ml 500ml 750ml

Morande Late Harvest, Sauvignon Blanc, Chile

5 19

Pedro Ximenez (PX) Sherry, Jerez, Spain

5.4 38.5

Royal Tokaji Late Harvest, Hungary

6.8 41

La Fleur D'Or, Sauternes, Bordeaux, France

7.3 34.5

Port

50ml 750ml

Croft's Fine Ruby Port

5.2 36

Ferreria Tawny Port

5.2 29

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