



NIBBLES

House Breads, Balsamic £6
 Marinated Olives £4.5
 Mixed Nuts £4.5

STARTERS

Truffled Leek and Potato
 Warm Sourdough (v/gfo) £10

Ham Hock & Parsley Terrine
 Herb Emulsion £10 (gfo)

Smoked Mackerel Paté
 Lavash Cracker £10 (gfo)

Burrata, Coppa Ham, Tomato
 Ciabatta, Toasted Hazelnuts, Basil Oil £12 (gfo/vo)

MAINS

Roast Hereford Beef
 Horseradish Cream £24 (gfo)

Slow Roasted Shoulder of Lamb
 Mint Sauce £26 (gfo)

Old Spot Pork Belly
 Apple Sauce £22 (gfo)

Vegetable Seed Roast £22

Senior Roast available £17

*All roasts are served with Roasted Potatoes,
 Braised Red Cabbage, Seasonal Vegetables, Seasonal
 Greens, Yorkshire Pudding and Gravy*

Catch of the Day
 Battered Haddock, Hand Cut Chips, Tartar, Peas £19.5
 (gfo)

Wild Mushroom & Truffle Risotto
 Old Winchester Cheese, Crispy Sage £18 (gf/vgo)

Whole Cornish Lemon Sole
 Clams, Purple Sprouting Broccoli, Lemon and Herb Butter
 £22(gf)

SUNDAY LUNCH

ROAST SANDWICHES

Served with roasted potatoes

Roast Hereford Beef
 Horseradish Cream £13

Old Spot Slow Cooked Pork Belly
 Apple Sauce £13

Slow Roasted Shoulder of Lamb
 Mint Sauce £13

SIDES £6

Thick Cut Chips (gf)

Garden Salad (gf)

Seasonal Vegetables (gf)

Cauliflower & Broccoli Cheese (gf)

DESSERTS

Warm Apple Tart
 With Ginger crumble & Honeycomb Icecream £9

Rubarb & Custard Tart
 Poached Rhubarb, Peach & Raspberry Sorbet £10 (gfo)

Salted Caramel Cheesecake
 Honeycomb Ice Cream £10

Chocolate Mouse
 Fresh Raspberries £11 (gf/vg)

Cheese & Biscuits
 Angel Fruit Chutney, Biscuits £14 (gfo)

Lacock Ice cream/Sorbet
 3 Scoops £8 (gf)

Sweet Treats £4 (gf)

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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



NIBBLES

House Breads, Balsamic **£6**

Marinated Olives **£4.5**

Mixed Nuts **£4.5**

LIGHT BITES

Pick any 3 to create an **Angel Board**, includes House Breads, Balsamic & Olives **£23**

Whitebait, Tartare Sauce **£6 (gf)**

Smoked Mackerel Rillettes, Lavash Cracker **£7 (gfo)**

Pig Cheek Croquettes, Brown Sauce **£7 (gf)**

Grilled Chorizo, Hummus **£7 (gf)**

Buttermilk Fried Chicken, Hot Honey, Sesame **£7 (gf)**

Cornish Crab Cakes, Lemon Aioli **£7 (gf)**

Battered Pickled Onion Rings, Black Garlic Mayo **£5 (gf/vg)**

Homemade Falafels, Tzatziki **£6 (gf/vg)**

Padron Peppers, Chilli Salt **£6 (gf/vg)**

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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.

SWEET TREATS

Tea Cakes **£4**

Cake of the Day **£4.5**

Scone **£5**
Jam, Clotted Cream

Cream Tea **£11.5**
2 Scones
Jam, Clotted cream
Tea or Coffee

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