



## NIBBLES

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

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## STARTERS

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

Beef Shin Croquette  
Herb Emulsion £10 (gfo)

Smoked Mackerel Paté  
Lavash Cracker £10 (gfo)

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

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## MAINS

Roast Hereford Beef  
Horseradish Cream £24 (gfo)

Pan Roasted Chicken Supreme  
Pigs in Blanket, Bread Sauce £22 (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)

## SUNDAY LUNCH

### ROAST SANDWICHES

Served with roasted potatoes

Roast Hereford Beef  
Horseradish Cream £13

Old Spot Slow Cooked Pork Belly  
Apple Sauce £13

Pan Roasted Chicken Supreme  
Pig in Blanket £13

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### SIDES £6

Thick Cut Chips (gf)

Fries (gf)

Garden Salad (gf)

Seasonal Vegetables (gf)

Cauliflower & Broccoli Cheese (gf)

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### DESSERTS

Warm Apple Crumble Tart  
Honeycomb Ice Cream £9

Rhubarb & Custard Tart  
Poached Rhubarb, Stem Ginger Ice Cream £10 (gfo)

Salted Caramel Cheesecake  
Honeycomb Ice Cream £10

Chocolate Mousse  
Fresh Raspberries £11 (gf/vg)

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

Lacock Ice cream/Sorbet  
£3.5 per scoop (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