DINNER

SIGN OF THE ANGEL

WINE OF THE WEEK

Monte Real, Airén, Rioja Blanco, Rioja, Spain

175ml- **£8.8** 250ml- **£11.50** Bottle -**£33**

NIBBLES

*Selection of House Breads, Balsamic **£6***
*Marinated Olives **£4.5***
*Mixed Nuts **£4.5***

STARTERS

Watercress & Pea Soup
Warm Hobbs House Sourdough **£10** *(vg/gfo)*

Salt Baked Beetroot
Roasted Red Onion, Labneh,
Roasted Spiced Nuts & Seeds **£11** *(gf/vg)*

Chalk Stream Farm Trout Tartare
Crispy Nori, Confit Egg Yolk **£13** *(gf)*

Isle of Wight Tomatoes
Burrata, Coppa Ham, Basil, Pinenut Pesto **£12** *(gfo/vo)*

Chilli & Garlic King Prawns
*Shell on, Toasted Sourdough **£12** (gfo)*

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
Potato Gnocchi, Courgettes, Isle of Wight Tomatoes, Olive Tapenade **£32** *(gf)*

Cider Braised Pork Belly
Butterbean Chilli, Herb Crème Fraiche **£26** *(gf)*

Slow Braised Madras Beef Short Rib
Sweet Potato & Red Lenti Dahl, Bhaji Petals **£32** *(gf)*

Baked Fillet of Hake
Lemongrass Broth, Summer Vegetables
£24 *(gf)*

Wye Valley Asparagus & Old Winchester Cheese Tart
Herby New Potatoes & Lemon Dressing **£19**

Spring Vegetable Orzo Pasta
Creamy Lemon, Pea, Broad Bean, Wild Mushrooms **£19** *(vg)*

Beer Battered Haddock
Thick Cut Chips, Pea Puree, Homemade Tartar Sauce **£20** *(gf/dfo)*

Angel Burger
Homemade Beef Patty, House Pickles, Black Garlic Mayo, Bacon Jam, Gem, Swiss Cheese, Thick Cut Chips **£20** *(gfo)*

SIDES

*Thick Cut Chips **£6** (gf)*

*Fries **£6** (gf)*

*Garden Salad **£6***

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

Chargrilled Tender Stem, Oyster Sauce,
*Pickled Pink Ginger **£7** (gfo/vgo)*

*Maple Glazed Bromham Carrots **£6** (gf/vg)*

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

Tiramisu Cheesecake
Coffee Ice Cream **£11**

Coconut & Yogurt Rice Pudding Arancini
Mango Sorbet **£10** *(gf)*

Sticky Toffee Apple Pudding
Vanilla Ice Cream **£10** *(gf/vg)*

Banana Parfait
Cocoa nib Tuile, Peanut Butter Ice Cream **£11** *(gf)*

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

Lacock Ice Cream & Sorbet *(gf)*
£3.5 per scoop

Sweet Treats **£4** *(gf)*

SIGN OF THE ANGEL

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

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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