



## SPRING DINNER MENU

TO NIBBLE £3.5 EACH

**BREAD & OIL**

**ROASTED NUTS**

**OLIVES**

### STARTERS

**CORNISH SCALLOPS** - SMOKED PEPPER COULIS, PRAWN & SAMPHIRE ARANCINI, CAVIAR MOUSSE £14

**CURED MACKEREL** - PICKLED RADISH, BEETROOT CRUST, ASPARAGUS, GINGER & SOY DRESSING £8.5

**SOUP CVG** - PEA & HAM HOCK, MINT BUTTER & HOUSE BAKED BREAD £8

**SMOKED CHICKEN LIVER PARFAIT** - ELDERFLOWER, HAZELNUT LOAF, CARAMELISED RED ONION CHUTNEY, THYME BUTTER £9

**RAVIOLI** - BEETROOT & GOATS CHEESE, COURGETTE RAGU, TRUFFLE OIL £9

**CONFIT RABBIT** - GAME CONSOMME, BABY LEEK, PEAS, SMOKED BACON, BLACK PEPPER CROUTONS £9.5

**STEAMED SPINACH BUNS** - CHILLI, SPRING ONION, CARROT, GRAPEFRUIT SALSA, BALSAMIC REDUCTION, SESAME £8.5

**TRIO OF MUSHROOM VG** - WILD MUSHROOM BON BON, PÂTÉ, TEMPURA £9

### MAINS

**RIBEYE STEAK 8oz** - SMOKED POTATO PUREE, BRAISED RED CABBAGE, CHARRED SHALLOT, MUSHROOM PARCEL, CHERRY TOMATOES, PEPPERCORN & THYME CREAM £29.5

**LAMB RUMP** - LAMB & ROSEMARY CROQUETTE, SPRING GREENS, HONEY ROASTED CARROTS, MINT GEL, RED WINE REDUCTION £28

**PORK TENDERLOIN** - CIDER BRAISED CHIP, SPRING GREEN CABBAGE, GLAZED BEETROOT, WHITE PUDDING & SAGE FRITTER, SMOKED APPLE, CALVADOS CREAM £24

**MONKFISH** - COCONUT & DILL COUSCOUS, LANGOUSTINE, PAK CHOI, SPICED ONION CRISPS, SORREL CREAM £22

**JOHN DORY** - CLAM & LEMONGRASS CHOWDER, SAMPHIRE, LOBSTER TUILLE £22

**PEA & PESTO ARANCINI CVG** - PURPLE SPROUTING, MINT CREME FRAICHE, CHEESE CRISP, CAULIFLOWER PUREE £19.5

**SWEET POTATO & THYME GNOCCHI VG** - CHARRED BABY LEEKS, WATERCRESS, RATATOUILLE, SMOKED CASHEWS, ROASTED TOMATO SAUCE £18.5

### ANGEL CLASSICS

**FISH AND CHIPS** - BATH ALES GEM BATTERED HADDOCK, TRIPLE COOKED CHIPS, PEA & LIME PUREE, TARTARE £16.5

**STEAK & BATH SOFT BURGER** - CARAMELISED RED ONION CHUTNEY, BEEF DRIPPING CHIPS, SALAD £16.5

**SALT & PEPPER CHICKEN BURGER** - MANGO RELISH, SALAD, TRIPLE COOKED CHIPS £16.5

CHANTENAY CARROTS

MIXED GREENS

NEW POTATOES

£3.5

TRIPLE COOKED CHIPS

TRUFFLE CHIPS

SWEET POTATO FRIES

£4.5



*Please let us know prior to ordering of any allergens.  
A discretionary 10% service charge will be added to your bill.*

DESSERT

**LEMON CURD CHEESECAKE**

BLUEBERRY COMPOTE, STEM GINGER BASE, MERINGUE £9

*ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2017*

**RAISIN & WALNUT BREAD & BUTTER PUDDING**

TOFFEE MOUSSE, BANANA, RUM SYRUP £8.5

*NEDERBURG, WINE MAKERS RESERVE, LATE HARVEST, SOUTH AFRICA £6.8 75ML*

**TRIO OF CHOCOLATE**

HAZELNUT & DARK CHOCOLATE FONDANT, MILK CHOCOLATE & CHERRY ICE CREAM,  
WHITE CHOCOLATE & CHERRY COINTREAU TORTE £12

*PEDRO XIMENEZ (PX) SHERRY, JEREZ, SPAIN £3.8 75ML*

**AFFOGATO**

HOUSE MADE VANILLA ICE CREAM, ESPRESSO £8

*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE \*VEGAN\* £3.8 75ML*

**WEST COUNTY CHEESE PLATTER**

WITH ACCOMPANIMENTS £11

*DAMSON VODKA, WILTSHIRE LIQUEUR COMPANY £4.30 50ML*

**HOUSE MADE ICE CREAM OR SORBET £6.5**

*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE \*VEGAN\* £3.8 75ML*

**RHUBARB & VANILLA CRUMBLE** *VG*

HONEYCOMB, COCONUT CUSTARD £8

*ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2017*

**RICE PUDDING** *VG*

FRUIT COMPOTE, NUT GRANOLA £7.5

*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE \*VEGAN\* £3.8 75ML*