



DINNER

WINE OF THE WEEK

Whitehall Charlotte May Rosé, Lacock, England

175ml- **£11.80** 250ml- **£15.70** Bottle - **£44**

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

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)

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/df)

Angel Burger

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

Cider Braised Pork Belly

Butterbean Chilli, Herb Crème Fraiche **£26** (gf)

Slow Braised Madras Beef Short Rib

Sweet Potato & Red Lenti Dahl, Bahji Petals **£32** (gf)

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** (gf/vgo)

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

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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

- Tiramisu Cheesecake**
Coffee Ice Cream **£11**
- Coconut & Yogurt Rice Pudding Arancini**
Mango Sorbet **£10 (gf)**
- Chocolate Moelleux**
Coconib, 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 (gf)**
£3.5 per scoop
- Sweet Treats** **£4 (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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