



LUNCH

12pm-3pm

NIBBLES

House Breads, Balsamic £6

Marinated Olives £4.5

Mixed House Nuts £4.5

SNACKS

Whitebait, Tartare Sauce £6 (gf)

Pig Cheek Croquettes, Brown Sauce £7 (gf)

Grilled Honey & Mustard Chorizo, Hummus £7 (gf)

Jerk Chicken, Mango Coleslaw £7 (gf)

Cornish Crab Cakes, Lemon Aioli £7 (gf)

Red Pepper, Nduja and Goats Cheese Bites £7 (gf)

Homemade Falafels, Tzatziki £6 (gf/vg)

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

Angel Board

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

SMALL PLATES

Watercress & Pea Soup

Warm Sourdough (v/gfo)

Bowl £10 Cup £6

Welsh Rarebit

Toasted Sourdough, Pickled Walnut £11 (gfo)

Salt Baked Beetroot

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

Cornish Crab Rosti

Asian Style Salad, Warm Potato Rosti £14 (gf)

MAINS

Spring Vegetable Orzo Pasta

Creamy Lemon, Pea, Broad Bean, Wild Mushrooms £19 (vg)

Buttermilk Fried Chicken Ceasar Salad

Crispy Pancetta, Parmesan Croutons, Anchovies £19 (gfo)

Beer Battered Haddock

Thick Cut Chips, Pea Puree, Homemade Tartar Sauce £20 (gf/df)

Wye Valley Asparagus & Old Winchester Cheese Tart

Wild Garlic New Potatoes & Lemon Dressing £19

Angel Burger

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

SANDWICHES

Served with salad

6oz Bavette Baguette, Chimichurri £18

Beer Battered Fish Finger Bun, Chipotle Mayo £15

Coronation Chicken Ciabatta £16

Roasted Garden Vegetables, Basil Pesto, Whipped Feta Ciabatta Roll £14 (vg)

Add Fries £6 (gf)

SWEET TREATS

Toasted Tea Cake £4

Jam, Butter

Scone £5

Jam, Clotted Cream

Cake of the Day £4

Cream Tea £11.5

2 Scones

Jam, Clotted cream

Tea or Coffee for one

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GF = Gluten Free, GFO = Gluten Free Option, VG = Vegan, DF = Dairy Free

Please be aware we have a £15 per person minimum spend with this menu. We are **card only**. A discretionary 10% service charge will be added to your bill



LUNCH

12pm-3pm

SET LUNCH MENU

£25 pp for 2 Courses, £30 pp for 3 Courses

Watercress & Pea Soup

Warm Hobbs House Sourdough (vgo/gfo)

Smoked Haddock Fishcakes

Creamed Leeks (gf)

Isle Of White Tomatoes

Whipped Feta, Oregano Oil, Za'atar Flatbread (gf/vg)

Pan Fried Fillet Hake

Confit Cornish New Potatoes, Pancetta, Samphire,
Lemon (gf)

Oven Roasted Chicken Breast

Potato Gnocchi, Courgettes, Tomato, Olives
(gfo)

Crisp Aubergine

Spiced Tomato Ragù, Herb Labneh (gf/vg)

Sticky Toffee Apple Pudding

Vanilla Ice Cream (gf/vg)

Dark Chocolate Cremeux

Warm Orange & Almond Sponge (gf/vg)

Strawberries & Cream

Layered with Sweet Puff Pastry

NIBBLES

House Breads, Balsamic £6

Marinated Olives £4.5

Mixed House Nuts £4.5

SIDES

Thick Cut Chips £6 (gf)

Fries £6 (gf)

Garden Salad £6 (gf)

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

Chargrilled Purple Sprouting Broccoli, Oyster Sauce,

Pickled Pink Ginger £7 (vgo)

Maple Glazed Bromham Carrots £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.

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