DINNER

WINE OF THE WEEK

Buitenverwachting, Cabernet Sauvignon Merlot, South Africa

175ml- **£10.45** 250ml- **£13.9** Bottle -**£39**

NIBBLES

Selection of House Breads, Balsamic ***£6***
Marinated Olives ***£4.5***
Truffle & Parmesan Popcorn ***£6***
Mixed House Nuts ***£4.5***

STARTERS

Roasted Squash Soup
Toasted Pumpkin Seeds, Sage, Warm Sourdough (v/gfo) **£10**

Burrata
Roasted Pear, Brown Butter, Toasted Almonds, Crisp Coppa Ham (gfo/vo) **£12**

Roasted Crown Prince
Mapel Glazed Figs, Chicory Labneh **£11** *(gf/vg)*

Red Mullet Escabeche
Toasted Sourdough, Shaved Fennel, Orange Salad (gfo) **£12**

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.

SIGN OF THE ANGEL

MAINS

Pan Seared Breast of Partridge
Parsnip Puree, Parsnip Rosti, Pickled Blackberries, Game Bonbon, Rich Red Wine Jus **£28** *(gf)*

Pan Roasted Venison Loin
Celeriac Purée, Cavolo Nero, Rich Juniper Sauce, Side of Cottage Pie **£32** *(gf)*

Pan Fried Stone Bass
Smokey Shellfish Chowder, Sea Vegetables, Saffron Potatoes **£26**

Pear, Walnut & Blue Cheese Tart
Charred Endive, Warm New Potatoes, Citrus Vinaigrette **£19** *(v)*

Roasted Cauliflower Steak
Harissa Chickpeas, Tahini Yoghurt, Homemade Flat Bread **£19** *(gf,vg)*

Beer Battered Haddock
Thick Cut Chips, Traditional Mushy Peas, Homemade Tartar Sauce **£20** *(gf/dfo)*
Add Curry Sauce **£2.5**

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

Homemade Pie of the Day
Please refer to specials board **£22**

SIDES

Thick Cut Chips ***£6*** *(gf)*

Fries ***£6*** *(gf)*

Garden Salad ***£6***

Roasted Baby Potatoes, Smokey Chorizo, Sweet Drop Peppers ***£6*** *(gf)*

Charred Hispi Cabbage, Garlic & Chilli Crumb ***£6*** *(gf/vgo)*

Miso Glazed Bromham Carrots & Beetroots ***£6*** *(gf/vgo)*

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

Star Anise Poached Pear
Blackberry Gel, Almond Frangipane Tuile
Vanilla bean ice cream (vg/gf) **£10**

"Smores"
Chocolate Ganache, Torched Marshmallow,
Cherry Ripple Ice Cream (gf/vgo) **£11**

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

Maple Spiced Panna Cotta
Compressed Apple, Brown Butter Crumble,
Calvados Gel (gf/vg) **£10**

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		
Triana Pedro Ximénez Sherry, Jerez, Bodegas Hidalgo	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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