



SUMMER DINNER MENU

TO NIBBLE £3.5 EACH

BREAD & OIL

ROASTED NUTS

OLIVES

STARTERS

- SALMON FILLET** - SMOKED, BEETROOT & DILL PANCAKE, CUCUMBER SALSA £9
WILD MUSHROOM PÂTÉ *VG* - SPINACH, TRUFFLE & CHIVE TOAST £8.5
SOUP *CVG* - ROASTED RED PEPPER & FETA CHEESE, HOUSE BAKED BREAD £8
DUO OF PORK - PORK BELLY, PORK & MAPLE LOLLIPOP, APRICOT & CALVADOS JAM £9.5
CORNISH SCALLOPS - CRAB CONSOMME, SCAMPI ROE, SEAWEED POWDER £14
PEA PANNACOTTA *VG* - TOMATO & CHILLI CONCASSE, ROCKET & BLACK PEPPER BRUSCHETTA £8.5
BALLOTINE OF CHICKEN - CASHEW NUT & SMOKED BACON, PICKLED ASPARAGUS, DILL & GARLIC MAYONNAISE £9.5

MAINS

- RIBEYE STEAK 8OZ** - SWEET POTATO FONDANT, ROASTED ASPARAGUS, CHERRY VINE TOMATOES, WILD MUSHROOM CREAM £30
LAMB CUTLETS - HERB CRUSTED, CARROT PUREE, BOMBAY POTATO GRATIN, RATATOUILLE, SPINACH CREAM £29
SPRING ROLL - CURRIED AUBERGINE & GOATS CHEESE, SUMMER SALAD, APRICOT & CALVADOS JAM £19.5
FILLET OF COD - COD CHEEK BON BONS, NEW POTATO, SAMPHIRE, LEMON THYME BUTTER SAUCE £23
FILLET OF WHITING - PEA CRUST, VIOLET HASSLEBACK POTATO, MANGE TOUT, CLAM SAUCE £22.5
SMOKED CHICKEN BREAST - ROSEMARY POTATO TERRINE, CAVOLO NERO, WILD GARLIC PUREE, CHERRY SAUCE £22
POTATO & PESTO GNOCCHI *VG* - PINE NUTS, PEA, RED PEPPER & COURGETTE RAGU, CHEESE CRISP £19.5

ANGEL CLASSICS

- FISH AND CHIPS** - BATH ALES GEM BATTERED HADDOCK, TRIPLE COOKED CHIPS, PEA & LIME PUREE, TARTARE £16.5
STEAK & CORNISH YARG BURGER - CARAMELISED RED ONION CHUTNEY, TRIPLE COOKED 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



*GF = gluten free, * = can be GF; VG = Vegan, CVG = Can be Vegan
 A discretionary 10% service charge will be added to you bill*

DESSERT

ANGEL SEASONAL FRUIT SALAD *VG, GF*

LEMON & MINT SORBET, ROASTED ALMONDS £8

ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2019 £4 75ML

TREACLE TART

ORANGE CURD CREAM, RASPBERRIES £9

NEDERBURG, WINE MAKERS RESERVE, LATE HARVEST, SOUTH AFRICA 2018 £6.5 75ML

STRAWBERRY & HONEYCOMB MERINGUE MESS *GF*

SPICED STRAWBERRY SAUCE £9

ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2019 £4

TRIO OF CHOCOLATE

CHOCOLATE TRIFLE, CHOCOLATE BROWNIE, CHOCOLATE BRANDY ICE CREAM £12.5

NEDERBURG, WINE MAKERS RESERVE, LATE HARVEST, SOUTH AFRICA 2018 £6.5 75ML

AFFOGATO *GF*

HOUSE MADE VANILLA ICE CREAM, ESPRESSO £8

*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £4 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* £4 75ML*

CRÈME BRÛLÉE *VG, GF*

VANILLA & ALMOND MILK, CARAMELISED PEACH, PRALINE £8.5

*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £4 75ML*