



NIBBLES

House Breads, Balsamic **£6**
Marinated Olives **£4.5**
Mixed House Nuts **£4.5**

STARTERS

Truffled Leek & Potato Soup
Warm Hobbs House Sourdough **£10** (vgo/gfo)

Ham Hock Terrine
Pickled Apples, Mustard Emulsion **£10** (gf)

Cornish Crab
Homemade Sourdough Crumpet,
Pickled Cucumber, Chilli **£14**

Wye Valley Asparagus
Pan Roasted Asparagus, Wild Garlic & White Beans
Hummus, Spring Onion & Hazelnut Pesto **£11** (gf/vg)

Heritage Beetroot
Burrata, Pickled Walnuts **£11** (gf)

DESSERTS

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

Caramel Panna Cotta
Homemade Ginger Bread **£10** (vg)

Dark Chocolate Mousse
Coconib Tuile, Raspberries **£11** (gf)

Rhubarb Pavlova
Orange Curd, Poached Rhubarb, Toasted Pistachios **£10**
(gf/vgo)

Cheese & Biscuits
Angel Fruit Chutney, Biscuits **£14**

Lacock Ice cream/Sorbet
3 Scoops **£8** (gf)

MAINS

Roast Hereford Beef
Horseradish Cream **£24** (gfo)

Roast Lamb
Mint Sauce **£26** (gfo)

Roast Turkey
Pigs in Blanket **£22** (gfo)

Seed Roast
Apple Sauce **£22** (gfo/vg)

Senior Roast available **£17**

**All roasts are served with
Roasted Potatoes, Braised Red Cabbage, Seasonal
Vegetables, Yorkshire Pudding & Gravy**

Pan Fried Fillet of Sea bass
Tiger Prawns, Charred Tender stem, Shellfish Sauce
£26 (gf)

Crispy Potato Pavé
Roasted Feta, Wild Mushrooms, Baby Leeks **£18** (vg/gf)

SIDES **£6**

Thick Cut Chips (gf)

Garden Salad

Seasonal Vegetables

Cauliflower & Broccoli Cheese (gf)

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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