



## NIBBLES

*Bakehouse Breads, Balsamic* £6  
*Marinated Olives* £4.5  
*Truffle & Pecorino Nuts* £4.5 (gf)

---

## STARTERS

**Jerusalem Artichoke Soup**  
*Walnut Granola, Warm Bread* £9 (vg/gfo)

**Ham Hock & Parsley Terrine**  
*Celeriac Remoulade* £10 (gfo)

**Smoked Mackerel Paté**  
*Lavash Cracker* £10 (gfo)

**Burrata & Blood Orange Salad**  
*Honey, Thyme & Coriander Dressing* £11 (gf)

---

## MAINS

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

**Slow Roasted Shoulder of Lamb**  
*Mint Sauce* £26 (gfo)

**Old Spot Pork Belly**  
*Apple Sauce* £22 (gfo)

**Goats Cheese & Parsnip Tart** £22

**Senior Roast available** £17

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

**Catch of the Day**  
*Battered Haddock, Hand Cut Chips, Tartar, Peas* £19.5  
(gfo)

**Potato, Olive & Preserved Lemon Tagine**  
*Crispy Coriander Chickpeas, Flatbread, Cucumber Yoghurt*  
£19 (vg/gf)

## ROAST SANDWICHES

*Served with roasted potatoes*

**Roast Hereford Beef**  
*Horseradish Cream* £13

**Old Spot Slow Cooked Pork Belly**  
*Apple Sauce* £13

**Slow Roasted Shoulder of Lamb**  
*Mint Sauce* £13

---

## SIDES £6

*Thick Cut Chips* (gf)

*Garden Salad*

*Seasonal Vegetables*

*Cauliflower & Broccoli Cheese* (gf)

*Fries* (gf)

---

## DESSERTS

**Apple Tart**  
*With Ginger crumble & Honeycomb Icecream* £9

**Coconut Panna Cotta**  
*Rhubarb, Ginger Crumble* £10 (gf/vg)

**Lemon Meringue Pie**  
*Italian Meringue & Blackcurrant Ice Cream* £9 (gf)

**Chocolate Moelleux**  
*Hazelnut & Praline Ice Cream* £11 (gf)

**Cheese & Biscuits**  
*Angel Fruit Chutney, Biscuits* £14 (gfo)

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

**Sweet Treats** £4 (gf)

S  
I  
G  
N  
O  
F  
T  
H  
E  
A  
N  
G  
E  
L

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



## NIBBLES

*Bakehouse Breads, Balsamic* **£6**  
*Marinated Olives* **£4.5**  
*Truffle & Pecorino Nuts* **£4.5 (gf)**

## LIGHT BITES

*Pick any 3 to create an Angel Board, includes  
 House Breads, Balsamic & Olives* **£21**

*Crispy Mushrooms, Aioli* **£7 (gf/v)**

*Smoked Mackerel Pâté, Pickles, Toast* **£6 (gfo)**

*Grilled Chorizo, Hummus* **£6 (gf)**

*Pork, Sage & Apple Sausage Roll* **£7**

*Cup of Soup, Warm Bread* **£5 (vg/gfo)**

## SWEET TREATS

**Tea Cakes** **£4**

**Cake of the Day** **£4.5**

**Scone** **£5**  
*Jam, Clotted Cream*

**Cream Tea** **£11.5**  
*2 Scones*  
*Jam, Clotted cream*  
*Tea or Coffee*

## HOT DRINKS

**Americano** **£3.5**

**Latte / Cappuccino / Flat White** **£3.8**

**Hazelnut / Caramel / Vanilla Syrup** **£1**

**Espresso** **£2.5**

**Double Espresso** **£3.5**

**Cafetiere** **£3**

**Hot Chocolate / Mocha** **£3.9**

**Loose Leaf Tea** **£3.6**

*English Breakfast*

*Mint*

*Green*

*Lapsang Souchong*

*Jasmine*

*Chamomile*

*Assam*

*Red Berry*

S  
I  
G  
N  
  
O  
F  
  
T  
H  
E  
  
A  
N  
G  
E  
L

*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.*