



SUMMER LUNCH MENU

SERVED 12-2.30PM MONDAY TO SATURDAY

CIABATTA - FISH GOUJONS & TARTARE

CRISPY PORK BELLY, APRICOT & CALVADOS JAM

CHILLI & GARLIC KING PRAWN

GOATS CHEESE AND PICKLED BEETROOT

STEAK & CARAMELISED RED ONION (+£1)

ALL SERVED WITH SALAD, HOUSE MADE SLAW AND TRIPLE COOKED CHIPS £13.5

SOUP * - ROASTED RED PEPPER, FETA CHEESE, HOUSE BAKED BREAD £8

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

FISH & CHIPS * - BATH GEM BATTERED HADDOCK, TRIPLE COOKED CHIPS, PEA AND LIME PUREE, TARTARE SAUCE £16.5

ROASTED COURGETTE AND BRIE TART - PICKLED BEETROOT & TOMATO SALAD, WILD GARLIC PUREE £13

ANGEL SUMMER SALAD *GF* - ASPARAGUS, PEAS, SUNBLUSHED TOMATO, COURGETTE, PICKLED RADISH, CUCUMBER SALA, HOUSE BAKED BREAD £11

ADD FETA CHEESE OR SALT & PEPPER SQUID + £4

PRAWN & PESTO TAGLIATELLE - ROCKET & BLACK PEPPER BRUSCHETTA £12

ANGEL BOARD

(CAN BE SHARED AS A STARTER)

HOUSE-BAKED BREAD & OLIVES

PICK ANY 3 £16

SALT & PEPPER SQUID *

MUG OF SOUP

WILD MUSHROOM PATE *GF*

CHILLI & LIME KING PRAWNS *GF*

ASPARAGUS TEMPURA *

CHEDDAR & CHUTNEY *GF*

BREADED BUFFALO MOZZARELLA *GF*

CRISPY PORK BELLY *GF*

ONION BHAJIS *GF*

TRIPLE COOKED CHIPS £4.5

MIXED GREENS £4.5

DESSERT

STRAWBERRY & MERINGUE MESS - STRAWBERRIES, MERINGUE, WHIPPED CREAM £7.5

CHOCOLATE BROWNIE *GF* - RASPBERRIES, CRÈME FRAICHE £7.5

CARAMELISED PEACHES *GF* - TOASTED ALMOND, VANILLA ICE CREAM, COMPOTE £7.5

WEST COUNTRY CHEESE PLATTER - WITH ACCOMPANIMENTS £11

SELECTION OF HOUSE MADE ICE CREAMS AND SORBETS *GF* - £6.5

AFTERNOON TEA AND TREATS

TEA CAKES £3.5

FLAPJACK £4

SCONE, JAM & CREAM £4

PAIN AU CHOCOLATE £3

CROISSANT £3

CAKE OF THE DAY £4

CREAM TEA* - 2 SCONES, JAM & CLOTTED CREAM & TEA OR COFFEE £8

SAVOURY CREAM TEA* - 2 SAVOURY SCONES, CREAM CHEESE, CHUTNEY, TEA OR COFFEE £8

*GF = gluten free, * = can be GF; please let us know prior to ordering of any allergens
A discretionary 10% service charge will be added to you bill*



SET LUNCH

2 COURSES £24 | 3 COURSES £29

SOUP *

ROASTED RED PEPPER, FETA CHEESE, HOUSE BAKED BREAD

WILD MUSHROOM PÂTÉ *

PICKLED CUCUMBER, MELBA TOAST

SMOKED SALMON FILLET *GF*

CUCUMBER SALSA, CHERRY VINE TOMATO, LEMON YOGHURT

PORK BELLY *

BEETROOT PANCAKE, COURGETTE, APRICOT & CALVADOS JAM

CHICKEN BREAST

SMOKED BACON, PICKLED ASPARAGUS, DILL & WILD GARLIC MAYONNAISE

PORK GRISKIN *

CHIVE MASH, WHITE PUDDING, PEAS, CHERRY SAUCE

SMOKED BREAST OF CHICKEN *GF*

CARROT PUREE, RATATOUILLE, BACON, SPINACH CREAM

FILLET OF HADDOCK *GF*

NEW POTATOES, KING PRAWN, SAMPHIRE, LEMON & THYME BUTTER SAUCE

FLAT IRON STEAK *GF*

ROSEMARY POTATO, CHERRY VINE TOMATOES, CAVELO NERO,
WILD MUSHROOM SAUCE

SPRING ROLL

CURRIED AUBERGINE & GOATS CHEESE, SUMMER SALAD, APRICOT & CALVADOS JAM

STRAWBERRY & MERINGUE MESS

STRAWBERRIES, MERINGUE, WHIPPED CREAM

CHOCOLATE BROWNIE *GF*

RASPBERRIES, CRÈME FRAICHE

CARAMELISED PEACHES *GF*

TOASTED ALMOND, VANILLA ICE CREAM, COMPOTE

WEST COUNTRY CHEESE PLATTER *

WITH ACCOMPANIMENTS (+£2)

SELECTION OF HOUSE MADE ICE CREAMS AND SORBETS

*GF = gluten free, * = can be GF; please let us know prior to ordering of any allergens
A discretionary 10% service charge will be added to you bill*