



GLUTEN FREE & VEGAN SUMMER DINNER MENU

GLUTEN FREE

STARTERS

SALMON FILLET - SMOKED, CUCUMBER SALSA, PICKLED CUCUMBER £9

WILD MUSHROOM PÂTÉ - SPINACH, TOAST £8.5

SOUP - ROASTED RED PEPPER & FETA CHEESE, TOAST £8

DUO OF PORK - PORK BELLY, PORK & MAPLE LOLLIPOP, APRICOT & CALVADOS JAM £9

BALLOTINE OF CHICKEN - CASHEW NUT & SMOKED BACON, PICKLED ASPARAGUS,
DILL & WILD GARLIC MAYONNAISE £9.5

MAINS

RIBEYE STEAK 8OZ - SWEET POTATO FONDANT, ROASTED ASPARAGUS,
CHERRY VINE TOMATOES, WILD MUSHROOM CREAM £30

LAMB CUTLETS - CARROT PUREE, BOMBAY POTATO GRATIN, RATATOUILLE,
SPINACH CREAM £29

FILLET OF COD - NEW POTATOES, SAMPHIRE, LEMON THYME BUTTER SAUCE £23

FILLET OF WHITING - VIOLET HASSLEBACK POTATO, MANGE TOUT, CLAM SAUCE £22.5

SMOKED CHICKEN BREAST - ROSEMARY POTATO TERRINE, CAVOLO NERO,
WILD GARLIC PUREE, CHERRY SAUCE £22

DESSERT

ANGEL SEASONAL FRUIT SALAD

LEMON & MINT SORBET, ROASTED ALMONDS £8

STRAWBERRY & HONEYCOMB MERINGUE MESS

SPICED STRAWBERRY SAUCE £9

AFFOGATO

HOUSE MADE VANILLA ICE CREAM, ESPRESSO £8

WEST COUNTY CHEESE PLATTER

WITH ACCOMPANIMENTS £11

HOUSE MADE ICE CREAM OR SORBET £6.5

CRÈME BRULEE *VG, GF*

VANILLA & ALMOND MILK, CARAMELISED PEACH, PRALINE £8.5

VEGAN

STARTERS

WILD MUSHROOM PÂTÉ *VG* - SPINACH, TRUFFLE & CHIVE TOAST £8.5

SOUP *CVG* - ROASTED RED PEPPER HOUSE BAKED BREAD £8

PEA PANNACOTTA *VG* - TOMATO & CHILLI CONCASSE,
ROCKET & BLACK PEPPER BRUSCHETTA £8.5

MAINS

POTATO & PESTO GNOCCHI *VG* - PINE NUTS, PEA, RED PEPPER & COURGETTE RAGU,
CHEESE CRISP £19.5

DESSERT

ANGEL SEASONAL FRUIT SALAD *VG, GF*
LEMON & MINT SORBET, ROASTED ALMONDS £8

CRÈME BRULEE *VG, GF*
VANILLA & ALMOND MILK, CARAMELISED PEACH, PRALINE £8.5