LUNCH

12pm-3pm

NIBBLES

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

SNACKS

Salt & Pepper Whitebait, Tartar Sauce £6
Pork Pie, Piccalilli £7
Truffle and Parmesan Popcorn £6 *(gf/vg)*
Halloumi Fries, Chilli Jam £7 *(gf)*
Maple Glazed Figs, Labneh on Toast £7 *(gfo/vg)*
Crispy "Bravas" Filled with Chorizo & Cheese £6 *(gf)*
Smoked Salmon & Dill Pate, Bagel Chips £7 *(gfo)*
Pork Crackling Straws, Apple Gel £6 (gf)
Lightly Battered Mussels, Curry Sauce £7 (gf)

Angel Board
Pick any 3 snacks to create an Angel Board, includes House Breads, Balsamic & Olives ***£23***

SMALL PLATES

Roasted Squash Soup *(vg/gfo)*
Toasted Pumpkin Seeds, Sage, Warm Sourdough
Bowl £10 Cup £6

Welsh Rarebit
Toasted Sourdough, Pickled Walnut **£11** *(gfo)*
Add a cup of soup ***£5***

Roasted Delica Pumpkin
Maple Glazed Figs, Chicory and Labneh ***£11*** *(gf/vg)*

Red Mullet Escabeche
Toasted Sourdough, Shaved Fennel, Orange Salad (gfo) ***£12***

SIGN OF THE ANGEL

MAINS

Roasted Cauliflower Steak
Harissa Chickpeas, Tahini Yoghurt and Homemade Flat Bread **£19** *(gf,vg)*

Pear, Walnut & Blue Cheese Tart
Charred Endive, Warm New Potatoes, Citrus Vinaigrette **£19** *(v)*

Beer Battered Haddock
Thick Cut Chips, Traditional Mushy Peas, Homemade Tartar Sauce **£20** *(gf/dfo)*
Add Curry Sauce **£2.5**

Homemade Pie of the Day
Please refer to specials board **£22**

Angel Burger
Handmade Beef Patty, House Pickles, Black Garlic Mayo, Bacon Jam, Gem, Swiss Cheese, Thick Cut Chips **£20** *(gfo)*

SANDWICHES

Served with salad & hand cut crisps

Angel Club Sandwich, Streaky Bacon, Egg Mayo, Roasted Chicken and Salad £19

Smoked Salmon, Cream Cheese and Dill Bagel £16

Pan Seared Halloumi Ciabatta, Roasted Sweet Peppers, Hot Honey Glaze £16

Add Fries ***£6*** *(gf)*

SWEET TREATS

Toasted Tea Cake £4
Jam, Butter

Scone £6
Jam, Clotted Cream

Cake of the Day £5

Cream Tea £13.5
2 Scones
Jam, Clotted cream
Tea or Coffee for one

GF = Gluten Free, GFO = Gluten Free Option, VG = Vegan, DF = Dairy Free
We are ***card only****. A discretionary 10% service charge will be added to your bill*

LUNCH

12pm-3pm

SET LUNCH MENU

£25 pp for 2 Courses, £30 pp for 3 Courses

Roasted Squash Soup
Warm Hobbs House Sourdough (vg/gfo)

Pork, Fig & Caramelised Onion Tart
Celeriac Remoulade

Smoked Salmon Rillettes
Pickled Cucumber & Green Apple Slaw (gfo)

Blue Cheese Crusted Pork Escalope
Parsnip Puree, Roasted Beets, Apple Cider Sauce (gf)

Roasted Crown Prince
Hazelnut Cream, Crispy Sage (vg/gf)

Pan Fried Fillet of Coley
Smokey Chowder, Saffron Potatoes, Sea Vegetables (gf)

"Smores"
Chocolate Ganache, Torched Marshmallow, Cherry Ripple Ice Cream (gf)

Pumpkin Spice & Maple Egg Tart
Bourbon Vanilla Cream

Star Anise Poached Pear
Blackberry Gel, Almond Frangipane Tuile (vg/gf)

SIGN OF THE ANGEL

NIBBLES

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

SIDES

Thick Cut Chips ***£6*** *(gf)*

Fries ***£6*** *(gf)*

Garden Salad ***£6***

Roasted Baby Potatoes, Smokey Chorizo, Sweet Drop Peppers ***£6*** *(gf)*

Charred Hispi Cabbage, Garlic & Chilli Crumb ***£6*** *(gf/vgo)*

Miso Glazed Bromham Carrots & Beetroots ***£6*** *(gf/vgo)*

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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