



SPRING LUNCH MENU

SERVED 12-2.30PM WEDNESDAY TO SATURDAY

CIABATTA - FISH GOUJONS & TARTARE

STEAK & CARAMELISED RED ONION (+£1)

WILD MUSHROOM & MELTED STILTON

CHILLI & GARLIC KING PRAWN

HAM HOCK & PICCALILLI

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

SOUP * - PEA & HAM HOCK, MINT BUTTER, HOUSE MADE BREAD £8

STEAK & BATH SOFT BURGER - RED ONION RELISH, SALAD,
ROSEMARY & BLACK PEPPER CHIPS £16.5

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

SALT & PEPPER CHICKEN BURGER - MANGO RELISH, SALAD, TRIPLE COOKED CHIPS £16.5

LINGUINE * - KING PRAWN, CHILLI CREAM, PEA, HOUSE MADE BREAD £12

ANGEL PIE - CREAMED POTATO, SEASONAL VEGETABLES £16.5

ANGEL SPRING SALAD *GF* - ASPARAGUS, PEAS, SUNBLUSHED TOMATO, COURGETTE,
PICKLED RADISH, CUCUMBER, GRAPEFRUIT SALSA, HOUSE BAKED BREAD £12

ADD GOATS CHEESE OR SALT & PEPPER CHICKEN +£3

ANGEL BOARD

(CAN BE SHARED AS A STARTER)

HOUSE-BAKED BREAD & OLIVES

PICK ANY 3 £16

PEA & HAM HOCK SOUP *GF*

BREADED MOZZARELLA

TEMPURA MUSHROOM

SALT & PEPPER CHICKEN

CHILLI & LIME PRAWNS *GF*

LIVER PARFAIT *GF*

ONION BHAJI

CURED MACKEREL *GF*

CHEDDAR & CHUTNEY *GF*

TRIPLE COOKED CHIPS £4.5

MIXED GREENS £4.5

TRUFFLE CHIPS £4.5

DESSERT

LEMON CURD CHEESECAKE - STEM GINGER BASE, FRUIT COMPOTE £7.5

RAISIN & WALNUT BREAD & BUTTER PUDDING - TOFFEE SAUCE, VANILLA ICE CREAM £7.5

CHOCOLATE BROWNIE *GF* - BLUEBERRY COMPOTE, CHOCOLATE SOIL, CLOTTED CREAM £7.5

WEST COUNTRY CHEESE PLATTER* - WITH ACCOMPANIMENTS £10

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

*GF = gluten free, * = can be GF, VG = Vegan CVG = Can be Vegan
Please let us know prior to ordering of any allergens.*



SET LUNCH

2 COURSES £24 | 3 COURSES £29

PEA & HAM HOCK SOUP *

HOUSE BAKED BREAD, MINT BUTTER

CURED MACKEREL * GF

CUCUMBER, RADISH, CRISPY SEAWEED, DILL CRÈME FRAÎCHE

SMOKED CHICKEN LIVER PARFAIT *

CARAMELISED ONION CHUTNEY, MELBA TOAST

CURRIED ONION BHAJI VG

GRAPEFRUIT SALSA, MANGO YOGHURT, COURGETTE

CHICKEN GF

RATATOUILLE, CRISPY BACON, SPRING GREENS, RED WINE REDUCTION

PORK CHOP *

APPLE & MUSTARD MASH, WHITE PUDDING, BABY CARROTS, CRACKLING, CALVADOS CREAM

FLAT IRON STEAK *

PEPPER CRUSTED, BRAISED RED CABBAGE, CONFIT ROSEMARY POTATO, CHERRY TOMATO, PEPPERCORN & THYME SAUCE

HADDOCK GF

KINGPRAWN & LEMONGRASS CHOWDER, SAMPHIRE, SPINACH

PEA & PESTO RISOTTO GF, CVG

CHEESE CRISP, MINT CRÈME FRAICHE, CHERRY TOMATO, LEEK, WATERCRESS

LEMON CURD CHEESECAKE

STEM GINGER BASE, FRUIT COMPOTE

RAISIN & WALNUT BREAD & BUTTER PUDDING

TOFFEE SAUCE, VANILLA ICE CREAM

CHOCOLATE BROWNIE GF

BLUEBERRY COMPOTE, CHOCOLATE SOIL, CLOTTED CREAM

WEST COUNTRY CHEESE PLATTER (+£2) *

WITH ACCOMPANIMENTS

HOUSE MADE ICE CREAMS AND SORBETS GF