



## NIBBLES

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

## STARTERS

Cheddar & Ale Soup  
Warm Bread £9 (vg/gfo)

Ham Hock & Parsley Terrine  
House Pickles, Mustard, Toasted Sourdough £10 (gfo)

Padgetts Farm Pumpkin  
Grilled Radicchio, Balsamic Onions, Goats Curd £9.5  
(gfo/vgo)

Smoked Mackerel Paté  
Pickles, Toast £10 (gfo)

## MAINS

Slow Cooked Somerset Lamb Shoulder  
Mint Verdé £26 (gfo)

Roast Hereford Beef  
Horseradish Cream £24 (gfo)

Roast Belly of Old Spot Pork  
Sage & Onion Stuffing, Apple Sauce £22 (gfo)

Garden Seed Roast £21 (vgo/gf)

Senior Roast available £17

*All roasts are served with roasted potatoes,  
Braised red cabbage, Roasted Root vegetables, seasonal  
greens, Yorkshire pudding and gravy*

Line Caught Pollock  
Mussel Chowder, Seasonal greens £24 (gf)

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

Crispy Potato Pavé £20  
Wild Mushrooms, Whipped Feta, Fried Herb Egg, Cavelo  
Nero (vgo/gf)

## ROAST SANDWICHES

Served with roasted potatoes

Roast Hereford Beef  
Horseradish Cream £13

Belly of Old Spot Pork  
Apple Sauce £12

Slow Cooked Somerset Lamb Shoulder  
Bread Sauce £14

## SIDES £6

Hand Cut Chips (gf)

Garden Salad

Roasted Root Vegetables

Cauliflower & Broccoli Cheese (gf)

## DESSERTS

Warm Plum Frangipan  
Vanilla Bean Ice Cream £10

Blackberry Cheesecake  
Hazelnut & Praline Ice Cream £10 (gf)

Apple & Ginger Crumble  
Cinnamon Ice Cream £10

Dark Chocolate Crèmeux  
Cherry Compote £11 (vg/gf)

West Country Cheeses  
Angel Fruit Chutney, Biscuits £14 (gfo)

Sticky Toffee Pudding Madeleines  
Toffee Sauce, Vanilla Bean Ice Cream £9

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

Sweet Treats £4 (gf)

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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



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## LIGHT BITES

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

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

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

*Grilled Chorizo, Hummus* £6 (gf)

*Pork & Nduja Sausage Roll, Bramley Apple  
Ketchup* £7

*Cup of Soup, Warm Bread* £5 (vg/gfo)

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*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.*

## SWEET TREATS

**Tea Cakes** £4

**Cake of the Day** £4.5

**Cream Tea**

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

**Single Scone**

*Jam & Clotted Cream* £5

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## HOT DRINKS

**Americano** £3.5

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

**Hazelnut / Caramel / Vanilla Latte** £4.5

**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*

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