

THE ANGEL HOTEL

EVENING BAR MENU

HORS D'OEUVRES AND SALADS

Marinated olives and roasted almonds	2.60	Salad of grilled chicken and mushroom, spinach, onion relish, and pine nuts; balsamic dressing	7.80	Seared squid with shallots, garlic, chilli oil and coriander	7.80
Bruschetta with chorizo and tomato salsa	5.40	Mussels 'marinières' (500g.)	7.60	Black Mountain smoked salmon	8.40
Creamed portobello mushroom on toasted beer bread	5.40	Continental selection - meats, mussels, marinated vegetables, dips - minimum 2 persons - per person:	8.00	Warm oriental salad of spiced duck, vegetables and crispy noodles	6.40
Seared mackerel fillet, with a warm potato salad and sweet mustard dressing	5.80	Whole king prawns, sautéed in olive oil with garlic; flat parsley and white wine	8.40	Terrine of local pork and smoked bacon; celeriac rémoulade	5.40
				Salad of tomato and warm goat's cheese with a pesto dressing	6.40

SOUPS AND EGGS

Roast tomato soup, with pesto and grilled ciabatta	4.80
Cawl - traditional Welsh lamb and vegetable broth	5.40
	main dish: 8.60
4 egg (free-range) omelette - home baked ham, mushroom, cheese or green herbs - with chips:	7.40
with salad:	7.40
Wild mushroom and thyme frittata; with a mixed salad	7.80
Scrambled free-range eggs and Black Mountain smoked salmon, on toasted granary	7.80

SIDE ORDERS

Hand-cut chips	2.40
New potatoes	2.40
Creamy mashed potato	2.40
Potato gratin	2.40
Grilled asparagus	3.40
Grilled courgettes	2.40
Wilted spinach	2.40
Green beans	2.40
Buttered green cabbage	2.40
Mixed leaf salad	2.40
Rocket, mizuna, Parmesan salad	3.00

GRILLS AND OVEN DISHES

Grilled steak baguette with Dijon mustard and mayonnaise	8.40
8oz. homemade beefburger in a bun; with cheese, onion relish, tomato, mayo	8.40
Gratin of courgette, red onion and Camembert; mixed salad	9.60
Roast local pork loin with spinach, potato cake and an apple and sage compôte	15.40
Seared free-range chicken breast, on grilled courgettes and mash with mushrooms and marjoram; cream sauce	14.40
Guinea-fowl pot roast with Savoy cabbage and pearl barley broth	14.80
Roast rump of Welsh lamb, green beans, potato gratin	15.80
28-day matured local beef, grilled; mushroom, Provençal tomato, chips	
	10 oz. ribeye: 16.80
	9 oz. fillet: 19.60
Sauce: red wine or green peppercorn	2.00

PASTA AND RICE

Penne pasta with spinach, tomato and feta cheese	6.40
	main dish: 9.60
Pappardelle pasta ribbons with seafood in a cream sauce	6.40
	main dish: 9.60
Wild mushroom risotto with Parmesan and mascarpone; a side salad	9.60

FISH AND SHELLFISH

Crayfish risotto with mascarpone, Parmesan, coriander; side salad	9.60
Breaded plaice goujons and salad, with chilli dip or chive mayo	11.80
Organic salmon, grilled asparagus and linguine pasta, with a tomato and basil pesto	14.60
Gilt-head bream, roast with garlic cloves, thyme and rosemary; new potatoes, green beans	14.80
Grilled lobster (450 - 500g.), with watercress and new potatoes served with... lemon mayonnaise, or basil, pine nuts, Parmesan	19.60

DESSERTS AND CHEESE

Homemade ice creams and sorbets	4.80	Dark chocolate and Cointreau mousse with orange wafers	5.20	Crème brûlée	4.80
Warm chocolate fudge cake with a yoghurt sherbet	5.20	Hot walnut and ginger pudding with a toffee sauce	5.20	Vin Santo (Tuscan sweet wine) with cantuccini biscuits	5.20
Blueberry custard tart and vanilla ice cream	5.20	Vanilla pannacotta with poached rhubarb	5.20	Three farmhouse cheeses, with toasted beer bread, a plum jelly and biscuits	7.00

COFFEE AND TEAS

Angel selected teas	2.60	Espresso	2.20	Cappuccino	2.60
Herb infusions	2.60	Double espresso	2.60	Large cappuccino	2.80
Cafetière coffee	2.80	Caffè latte	2.60	Hot chocolate	2.80