

MENU

Pea and lettuce soup	5.40
Home-made Paneer cheese, breaded and deep-fried; a spicy heritage tomato and cucumber salad	6.80
Serrano ham, Piel de Sapo melon	6.60
Carpaccio of rare roast beef with rocket and Parmesan; olive oil/lemon/caper dressing	7.80
Penne pasta with spinach, tomato and feta cheese	7.00
Whole large prawns, sautéed in olive oil with garlic; flat parsley and white wine	8.60
Black Mountain smoked salmon	8.60

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| Crayfish risotto with mascarpone,<br>Parmesan and coriander; a leaf salad                                                       | 11.20                         |
| Pappardelle pasta ribbons<br>with seafood in a cream sauce                                                                      | 11.20                         |
| Goat's cheese, heritage tomato and oregano<br>in a nut pastry; with a warm salad of<br>grilled aubergine, artichoke and shallot | 11.20                         |
| Roast Cornish cod; peas, runner beans, broccoli,<br>broad beans, parisienne potatoes,<br>lemon butter sauce                     | 15.20                         |
| Bryn Derw Farm chicken breast; a warm salad of<br>wild mushrooms, potatoes, Grecian salsa                                       | 15.80                         |
| Roast rump of Welsh lamb,<br>green beans and potato gratin                                                                      | 16.80                         |
| 28-day matured local beef, grilled;<br>with mushroom, Provençal tomato,<br>chips                                                | Ribeye: 18.20<br>Filet: 21.00 |
| Red wine or green peppercorn sauce                                                                                              | 2.00                          |

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Home-made ice creams and sorbets	4.80
Crème brûlée	5.60
Baked chocolate fondant with roast apricots and vanilla ice cream	5.60
Summer red fruits and cream meringue roulade	5.60
Classic peach Melba	5.60
Warm pecan nut tart with maple syrup ice cream	5.60
Warm traditional treacle tart with clotted cream	5.60
Three farmhouse cheeses, with toasted beer bread, fig/almond cake and biscuits	7.60

SIDE ORDERS

Handcut chips	Green beans
New potatoes	Wilted spinach
Potato gratin	Mixed leaf salad
Mash	Grilled tenderstem broccoli

Side orders: 2.50

THE ANGEL HOTEL, ABERGAVENNY