

# THE ANGEL HOTEL LUNCH MENU

## HORS D'OEUVRES AND SALADS

Marinated olives	2.60	Insalata caprese - buffalo mozzarella, heritage tomato and basil	7.20	Continental platter - grilled vegetables, Milano salami, schiatta piccante, Serrano ham, olives, hummus, mussels (minimum two persons) per person:	8.80
Serrano ham, Piel de Sapo melon	6.60	Seared squid with shallots, garlic, chilli oil and coriander	7.80	'Super food' salad of avocado, broccoli, Feta, cucumber, toasted seeds, quinoa, aioli, parsley and mint	6.60
Carpaccio of rare roast beef with rocket and Parmesan; olive oil/lemon/caper dressing	7.80	Whole large prawns, sautéed in olive oil, garlic; flat parsley	8.60	With sliced grilled chicken or organic salmon on the 'Super' salad	9.80
Home-made Paneer cheese, breaded and deep-fried; a spicy heritage tomato and cucumber salad	6.80	Black Mountain smoked salmon	8.60		
Warm oriental salad of spiced duck, vegetables and crispy noodles	7.80	Cæsar salad with grilled herbed chicken breast	6.60 / 9.80		

## PASTA AND RICE

Penne pasta with spinach, tomato and feta cheese	7.00		
	main dish:	11.20	
Pappardelle pasta ribbons with seafood in a cream sauce	7.00		
	main dish:	11.20	
Wild mushroom risotto with Parmesan and mascarpone; a side salad	11.20		

## HOT SANDWICHES

Home-cooked ham and Emmental cheese; in toasted beer bread	6.00
Warm salt beef, dill pickle and mustard, on toasted bread	6.00
Grilled aubergine, pepper and goat's cheese with pesto in ciabatta	6.80
Seared chicken breast, red onion, pancetta; in grilled ciabatta	6.80
Steak sandwich with tomato, onion, rocket, horseradish cream	8.60

## SANDWICHES

Home-cooked ham, tomato and grain mustard	4.60
Mature Cheddar cheese, onion chutney and wild rocket	4.60
Rare roast beef with horseradish and mustard mayo	5.80
Crayfish tails, cucumber, wild rocket, Marie Rose	6.80
Black Mountain smoked salmon	7.80

## SOUPS

Pea and lettuce soup	5.40
Fennel, tomato and fish soup with rouille, Gruyère cheese and croûtons	5.60

## GRILLS AND OVEN DISHES

8oz. home-made beefburger in a bun; cheese, smoked bacon, tomato, onion and cucumber relish	8.60
Add some handcut chips	10.20
Goat's cheese, heritage tomato and oregano in a nut pastry; with a warm salad of grilled aubergine, artichoke and shallot	11.20
Seared calves' liver, sautéed potatoes, shallots, bacon and frisée lettuce; sherry vinegar sauce	14.80
Roast rare-breed pork loin, with breaded pork belly, sage mash, crackling, cider gravy and apple sauce	15.80
Bryn Derw Farm chicken breast with a warm salad of wild mushrooms, potatoes and Grecian salsa	15.80
Sautéed Andrew Morgan's venison haunch; grilled tenderstem broccoli, fondant potato; port and redcurrant sauce	16.80
Roast rump of Welsh lamb, green beans, potato gratin	16.80
28-day matured local beef, grilled; mushroom, Provençal tomato, chips	18.20
Ribeye:	21.00
Fillet:	21.00
Sauce: red wine or peppercorn	2.00

## EGGS

4 egg (free-range) omelette - home baked ham, mushroom, Gruyère cheese or wilted spinach with chips:	7.60
with salad:	7.60
Wild mushroom, potato and thyme frittata; with a mixed salad	7.80
Scrambled free-range eggs and Black Mountain smoked salmon, on toasted granary	7.80

## FISH AND SHELLFISH

Crayfish risotto with mascarpone, Parmesan, coriander; side salad	11.20
Breaded plaice goujons and salad, with chilli dip or chive mayo	11.80
'Moules et Frites' - 700g. steamed mussels with handcut chips and tartare sauce	12.20
Whole black bream roast with rosemary, thyme and garlic; with green beans and new potatoes	14.80
Grilled organic salmon with asparagus new potatoes and salsa verde	14.80
Seared scallops with hot chorizo sausage, purée potato and pea shoots	15.20
Roast Cornish cod; peas, runner beans, broccoli, broad beans, parisienne potatoes, lemon butter sauce	15.20
Fillet of wild seabass on a potato pancake; wilted spinach and a sauce vierge	16.80

## SIDE ORDERS

Handcut chips	2.50	Potato gratin	2.50	Grilled tenderstem broccoli	2.50
New potatoes	2.50	Wilted spinach	2.50	Mixed leaf salad	2.50
Mash	2.50	Green beans	2.50	Rocket, mizuna, Parmesan	3.00

## DESSERTS AND CHEESE

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

## COFFEE AND TEAS

Angel selected teas	2.70	Espresso	2.30	Cappuccino	2.70
Herb infusions	2.70	Double espresso	2.70	Large cappuccino	2.90
Cafetière coffee	2.90	Caffè latte	2.70	Hot chocolate	2.90