

## HORS D'OEUVRES

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Serrano ham, Piel de Sapo melon	6.60
Carpaccio of rare roast beef with rocket and Parmesan; with an olive oil, lemon and caper dressing	7.80
Home-made Paneer cheese, breaded and deep-fried; with a spicy heritage tomato and cucumber salad	6.80
Seared squid with shallots, garlic, chilli oil and coriander	7.80
Whole large prawns, sautéed with olive oil; garlic, flat parsley and white wine	8.60
Black Mountain smoked salmon	8.60
Continental platter - grilled vegetables, Milano salami, schiatta piccante, Serrano ham, olives, hummus, mussels (minimum two persons) per person:	8.80

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## SOUPS

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

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## PASTA AND RICE

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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

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## SALADS

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'Super food' salad of Feta, broccoli, avocado, cucumber, quinoa, toasted seeds, aioli, parsley and mint	6.60
With sliced grilled chicken or organic salmon on the 'Super' salad	9.80
Insalata caprese - buffalo mozzarella, heritage tomato and basil	7.20
Caesar salad with grilled herbed chicken breast	6.60
main dish:	9.80
Warm oriental salad of spiced duck, vegetables and crispy noodles	7.80

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## FISH AND SHELLFISH

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Crayfish risotto with mascarpone, Parmesan, coriander; a side salad	11.20
Breaded plaice goujons and a leaf 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, with 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

## GRILL AND OVEN

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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 a 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 and potato gratin	16.80
28-day matured local beef, grilled; with mushroom, Provençal tomato, and hand-made chips	
Ribeye:	18.20
Fillet:	21.00
Sauces: red wine or green peppercorn	2.00

## SIDE ORDERS

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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

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## DESSERTS

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Crème brûlée 5.60

Warm pecan nut tart  
with maple syrup ice cream 5.60

Summer red fruits and cream,  
meringue roulade 5.60

Classic peach Melba 5.60

Baked chocolate fondant with roast  
apricots and vanilla ice cream 5.60

Warm traditional treacle tart  
with clotted cream 5.60

Home-made ice creams and sorbets 4.80

Vin Santo (Tuscan sweet wine)  
with cantuccini biscuits 5.60

## CHEESE

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A selection of three farmhouse cheeses  
from our specialist cheesemonger.  
They are served with toasted beer bread,  
fig/almond cake and biscuits 7.60

## COFFEE AND TEAS

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