

# DINNER

The Angel Apéritif 5.00

## THE ANGEL MENU\*

**25.00**

**Three courses, or two courses plus coffee/tea**

Smoked mackerel: fillet and ballotine, fennel/red onion slaw

Butternut squash soup with Parmesan

Crispy poached egg, smoked bacon, Trealy black pudding, tomato relish

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Rack of lamb, roast with a provençale herb crust, potato sauté, Chantenay carrots

Barbary duck confit, mash, braised red cabbage

Whole grilled lemon sole, dill butter, chips

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Crème brûlée

Warm date loaf, caramel sauce, vanilla ice cream

Café Gourmand - cappuccino, latte or espresso  
plus three small desserts

### FIRST COURSES

Mammoth Greek and Kalamata olives	3.00
Cawl	6.80
Chicken liver parfait, onion pickle	6.80
Sautéed wild mushrooms with bacon, shallot, parsley, on toast	7.80
Mussels - Thai green curry, or marinières 400g**	8.80
Hand-picked Cornish crab with lemon mayo, crab toasts, winter salad leaves	9.80
Seared scallops (3), cauliflower, tomato and spinach curry, cucumber raita	12.80

### PASTA AND RICE

Linguine with mixed seafood, puttanesca sauce - tomato, black olives, chilli, anchovy	7.80
main dish:	12.80
Sardinian pasta with spinach, tomato and Feta cheese	7.80
main dish:	12.80
Crayfish risotto with Parmesan; a side salad	14.80

### SALADS

Rainbow super food salad - beetroot, broccoli, tomatoes, quinoa, aiöli, chestnut mushrooms, red cabbage, butternut squash, peas, mixed seeds	6.80
Main dish with grilled chicken	10.80
Main dish with grilled prawns	11.80
Avocado, Feta cheese, tomato, spring onion, cucumber, salad leaves, pine nuts, honey and mustard dressing	7.80
Main dish with grilled chicken	11.80
Main dish with grilled prawns	12.80

### SHARING PLATTERS

Cured meats, Piedmontese peppers, courgette fritter, grilled prawns, mussels, Cornish crab toasts, carrot hummus, lemon mayo, salad, olives	
(for two persons) per person:	14.80

\* Dishes on this menu may also be ordered individually. \*\* Subject to availability.  
Dietary needs or allergies? Tell us.

# DINNER

## GRILL AND OVEN

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Goat's cheese, aubergine, red pepper and courgette Wellington, wilted spinach, tomato and shallot sauce	12.80
Schnitzel of pork, capers, warm potato salad	13.80
Add a free-range fried egg	14.80
Pheasant breast, roast with chestnut and smoked bacon stuffing, colcannon, wild mushroom jus	16.80
Venison steak; sautéed kale, potato, parsnip and carrot mash, port and redcurrant sauce	18.80
28-day matured beef, char-grilled; tomato, confit onion, portobello mushroom, chips; with mustard/horseradish butter or garlic, lemon and tarragon butter	
Skirt:	19.00
Ribeye:	21.00
Fillet:***	26.00
Green peppercorn sauce instead of flavoured butter	2.00

## DESSERTS

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Café Gourmand - cappuccino, espresso or latte with three small desserts	7.80
Baked apple crumble cheesecake	6.80
Warm date loaf, caramel sauce, vanilla ice cream	6.80
Tiramisù	6.80
Warm chocolate fondant pudding, vanilla ice cream	6.80
Crème brûlée	5.80
Angel ice creams and sorbets	
one scoop:	2.00
three scoops:	4.90

## CHEESE

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Three farmhouse cheeses, Angel pickle, Fudge's biscuits	6.80
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## FISH AND SHELLFISH

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Breaded goujons of cod and salad, chips; with chilli dip or Thai mayo	13.90
Mussels - Thai green curry, or marinières	700g** 12.90
Add some chips	13.90
Whole grilled lemon sole, dill butter, chips	16.80
Seared scallops (5), cauliflower, tomato and spinach curry, cucumber raita	18.80

## SIDE ORDERS

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Chips	3.40
New potatoes	3.40
Sautéed kale	3.40
Chantenay carrots	3.40
Mixed leaf salad	3.40
Rocket and Parmesan salad	3.40

## COFFEE AND TEAS

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Angel selected teas	3.20
Herb infusions	3.20
Cafetière coffee	3.20
Espresso	2.70
Double espresso	3.20
Caffè latte	3.20
Cappuccino	3.20
Large cappuccino	3.60
Hot chocolate	3.20
Affogato	4.80

\*\* Subject to availability. \*\*\* 'Well-done' not recommended; we will grill fillet as two thin steaks. Allow us time to cook properly!