

LUNCH

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

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

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 PLATTER

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

LUNCH

GRILL AND OVEN

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

SIDE ORDERS

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

DESSERTS

Café Gourmand - cappuccino, espresso or latte with three small desserts	7.80
Warm date loaf, caramel sauce, vanilla ice cream	6.80
Baked apple crumble cheesecake	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

FISH AND SHELLFISH

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

SANDWICHES

Pulled BBQ pork, coleslaw, in a warm bap	7.90
Add some chips	8.90
Home-cooked ham, mature Cheddar, confit onion, mayonnaise, in toasted beer bread	7.90
Add some chips	8.90
Piedmontese red pepper, rocket, buffalo Mozzarella, pesto; in toasted ciabatta	7.90
Add some chips	8.90
Beefburger in a bun; onion, tomato, dill pickle and chips	9.60
Add Emmental cheese or bacon	10.60
Piggy Burger - pulled BBQ pork and beefburger in a bun; chipotle mayo, onion, tomato, dill pickle, chips	13.60
Steak sandwich with tomato, rocket, onion jam, horseradish, chips	11.60
Hand-picked Cornish crab with lemon mayo; in granary bread with salad leaves	8.80
Home-cooked ham, tomato and grain mustard	5.80
Mature Cheddar cheese, chilli relish or red onion jam, and wild rocket	5.80

CHEESE

Three farmhouse cheeses, Angel pickle, Fudge's biscuits	6.80
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** Subject to availability. *** 'Well-done' not recommended; we will grill fillet as two thin steaks. Allow us time to cook properly!